25935 143/D
Lady Chambers

THE

# Young Ladies' Guide

IN THE

# ART of COOKERY:

Being a COLLECTION of uſeful

## RECEIPTS,

Publiſhed for the Convenience of the
LADIES committed to her Care.

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By ELIZ. MARSHALL.

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*NEWCASTLE;*

Printed by T. SAINT, for the AUTHOR.

MDCCLXXVII.

1777

BRITISH MUSEUM
18 70
MAR
COMMISSIONERS OF PATENTS FOR INVENTIONS

To the YOUNG LADIES who have done me the Honour of attending my School.

LADIES,

IT is at your urgent and frequently repeated requeſt, that the following Receipts have at length come abroad.—You were ſenſible of the neceſſity of having an aſſiſtance of this ſort to your memory; and the difficulty as well as expence of procuring the Receipts in manuſcript, ſuggeſted the preſent form as the moſt proper and convenient for anſwering your intentions.—I hope this will be conſidered as a ſufficient apology for the deſign. For its execution I have leſs to ſay.—The ſubject does not admit of elegance of expreſſion, though I acknowledge the language might have been

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been more correct. It was my wish to have rendered it so, but the various other duties in which I am engaged, would not allow me leisure sufficient for the purpose.—Such as the work is, I hope it will be received with candour, and consulted with advantage.

I am,

LADIES,

With much Respect,

Your most obliged Servant,

LOW-BRIDGE,
*Newcastle.*

E. MARSHALL.

THE

# Young Lady's Guide, &c.

## RECEIPT *for a* SEED CAKE.

TAKE a pound of butter, ſtir it before the fire till it be ſoft, then add to it a pound of ſugar (mixing them diligently together) ten eggs, leaving out three whites, a pound and a quarter of flour, half a gill of brandy, a nutmeg, and an ounce of carraway ſeeds. Inſtead of this laſt, you may add two pounds of currants.

## A FRUIT CAKE.

Take two pounds of flour, a pound and a half of butter, a pound and a quarter of ſugar, fifteeen eggs, half a pound of raiſins, a quarter of a pound of almonds, three pounds and a half of currants, a large nutmeg, a ſtick of cinnamon, a little mace, a gill of brandy, with citron and lemon-peel.

A ICING

## ICING *for the* CAKE.

Take a pound and a half of white ſugar (finely powder'd) the whites of four eggs, beat them well together with a ſpoonful of roſe-water. When your cake is warm, take a few feathers, dip them in roſe water, and rub them over your cake; then lay on your ice with a ſpoon, and ſet it in the oven for a few minutes.

## A FRUIT CAKE.

Take four pounds of freſh butter beat to a cream, two pounds of ſugar, beat fine and well dried, mix the butter and ſugar together, then take four pounds of flour, well dried, and mix with the butter and ſugar; put in one pint of ſack, then take thirty-two eggs, the yolks and whites muſt be beat a part; whip the whites till they come to a curd, which will take half an hour; mix the whites firſt with the other things, then the yolks; have ready four pounds of currants, waſhed and plumped before the fire; one pound of almonds, blanched and cut long-ways in thin ſlices; half an ounce of mace, and the ſame weight of nutmeg, beat ſmall; put in what ſweatmeats you pleaſe, and beat the cake till you put it into the hoop: Three hours will bake it.

To

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## *To make a* RICE CAKE.

Take eighteen eggs, leaving out half the whites, beat them a little firſt, put to them one pound of fine ſugar finely beat, then beat your eggs and ſugar a full quarter of an hour, take one pound of rice flour ſifted exceedingly fine through a lawn ſieve, and the rind of two large lemons grated; beat them all together a full hour, and butter the hoop. An hour and a half will bake it, in an oven after all is drawn.

N. B. The ſlower the oven the better.

## An ALMOND CAKE.

Take two pounds of flour dried, two pounds of loaf ſugar beat and ſearced, two pounds of butter waſhed in roſe-water, twenty eggs, two nutmegs, whiſk your eggs to a froth, beat your butter with your hand till it be like cream, then mix your cake by degrees, put in a pound of almonds blanched, and beat two ſpoonfuls of cream and a little cinnamon; when your cake is beat, put in your almonds and bake it.

## QUEEN CAKES.

Take one pound of flour well dried, a pound of loaf ſugar beat and ſearced, the ſame weight

of butter, and ſix eggs, leaving out two whites; waſh your butter in roſe-water, and work it till it be like cream, then put in a little of your ſugar, and beat it a good while before you put in your flour; when the half is mixed, put in your eggs by degrees with the other half; whiſk the eggs very well, and put in a dram of mace; if you do them with currants, have a pound picked and plump, by putting them in a pan of boiling water, then drain them and put them in, grate double refined ſugar on them, and bake them.

## BATH SEED CAKES.

Take ſeven eggs, beat them well, then add three ſpoonfuls of ſack, ſix ſpoonfuls of yeaſt, beat them well together, then pour on half a pound of fine flour, and mix them together; let it ſtand to riſe an hour before the fire, then take a pound of flour, the ſame of butter, and work it to paſte; then mix them together, and let them ſtand another hour to riſe; then add one pound of carraway comfits (only ſave ſome to put on the tops of the cakes;) ſo make them up, and flour the tins.

## A BISCUIT CAKE.

Take twelve eggs, ſugar and flour, of each a pound, a little roſe-water, beat them well together; ſo bake it.

ROYAL

## ROYAL BISCUITS.

Beat the whites of ſixteen eggs to a froth, add the weight of them of ſugar, by degrees, and half the weight of flour; then beat eight yolks of eggs, with the rind of three lemons, when well mixt, put them to your ſugar, flour, and eggs; ſo mix all well together, and bake them on a tin, or little moulds.

## SPAW BISCUITS.

Take two pounds and an half of flour, half a pound of butter, the yolks of thirteen eggs, half an ounce of aniſeed, ditto coriander, four ſpoonfuls of good yeaſt, and as much warm milk as will make it into light paſte; when well riſen, make it into a loaf, and bake it in a tin or earthen pot; after it is baked, ſlice as much as you will uſe, put ſugar on both ſides, ſo put them upon paper into the oven to criſp and brown, when the bread is drawn.

## LITTLE HOLLOW BISCUITS.

Beat ſix eggs, with two ſpoonfuls of roſe-water, add one pound and two ounces of ſugar, ſifted; make it ſtiff with flour; ſo drop them on white paper, ſift ſugar over them, and bake them in a ſlow oven; while they

they are hot, take them off the papers, ſet them on a ſieve, and dry them in an oven.

## RATAFIA BISCUIT.

Take half a pound of bitter almonds, beat them very fine, with orange-flower-water, put to them the whites of three eggs, well beat, a pound of ſugar, work theſe to a paſte, and drop them upon tins flour'd; ſo bake them in an oven heated for tarts.

## SUGAR CAKES.

Take one pound and a half of flour, one pound of ſugar, the ſame of butter, rubb'd into the flour, wet it with roſe-water, and make into little round cakes.

## A SEVILLE ORANGE BISCUIT.

Take ſix oranges, the deepeſt ſkins are the beſt, rub them well with ſalt, and waſh them, then boil them in a cloth till tender, dry them, cut them open, and take out all the pulp, which rub through a hair ſieve while hot, beat the ſkins in a mortar to pulp, and rub it through a ſieve into the juice; when you beat the ſkins, add the juice of a lemon before you put them through the ſieve, weigh the juice and pulp, and add above the weight of ſugar, put your

your pulp in a pan, and ſugar in another, and when both are ſcalding hot, put them together, and beat it till almoſt cold; then put in, by degrees, the white of an egg, keeping it beating till it will drop upon paper without running.

## *To make* MACAROONS.

Take half a pound of almonds blanched, and beat very well, then mix them with a pound and half of ſugar, five or ſix whites of eggs, ſome grated bread, lemon or orange peel candied, which you pleaſe; lay it upon papers in round pieces, and bake it in an oven not too hot.

## CORPORATION CAKES.

Take ſixteen ounces of butter, ſtirred before the fire with your hand, ſixteen ounces of flour ſifted, one ounce of ſugar, two ounces of currants; ſo roll them out in round cakes, and bake them in a ſlow oven.

## SHERIFF CAKES.

Take ſixteen ounces of butter, ſtir it before the fire, four ounces of ſugar beat and ſifted, one nutmeg, ſixteen ounces of flour, four ounces of currants, and a little brandy; after ſtirring

ſtirring them well, take half a pound of flour, and roll them out in round cakes; ſo bake them.

## WHETSTONE CAKES.

Take half a pound of flour, half a pound of loaf ſugar, four eggs, leaving out three whites, a little roſe-water, with ambergreaſe diſſolved in it, ſome carraway ſeeds, mix all together, roll them out as thin as wafers, cut them with glaſs, lay them on paper, and bake them in a ſlow oven.

## SHREWSBURY CAKES.

Take two pounds of flour, three quarters of ſugar, one full pound of butter, and three eggs; work theſe together into a paſte, make them up in thin round cakes, and prick them with a pin to prevent their bliſtering; your oven muſt be quick; ſo bake them on butter'd papers.

## *To make* MUSK CAKES.

Take half a pound of loaf ſugar, beat it and ſearce it, and put one grain of muſk amongſt it, then take four eggs, beat very well together, and put in ſugar by degrees, beating it well as you put it in; when it is very well beat, take three quarters of a pound of flour

flour that has been dried before the fire, ſtrew it amongſt your ſugar, beating it ſtill; when you have beat it ſo well that it ſeems light, butter your tin pans, and put into bake; ſo bake them, but do not fill them over full, and keep them for your uſe.

## WHITE GINGERBREAD.

Blanch your almonds into cold water, and dry them with a cloth; then put them into your mortar, with a little gum dragon, and the white of an egg, and ſpirit of cinnamon; take almoſt double weight of ſugar.

## RED GINGERBREAD.

Prepare your almonds as for the laſt only; ſtrew in your cinnamon and ginger into a mortar; if you pleaſe you may put in anniſeed water; let there be double the weight of ſugar, colour it with red ſanders, beat all to a paſte, and make it up to your fancy; you may add a little claret if you pleaſe.

## YORK CAKES.

Rub two pounds of flour, one pound of butter, and a little ſalt well together; then put half a gill of yeaſt, and as much warm water as will make it a pretty ſoft paſte; paſs them both through a ſieve into the flour, half

an ounce of nutmegs grated, and mix all well together, work it as for wigs; then mix in one pound and a quarter of clean picked currants, and make up your cakes with as little flour as you can, then bake them on ſheets of tin; this will make two dozen of little cakes.

## WIGS.

Take one pound of flour, a quarter of a pound of butter, a quarter of a pound of ſugar, ſome carraway ſeeds, mix theſe well together; then beat three eggs with half a gill of good yeaſt, warm as much milk, and add to the yeaſt as will make them up light; let it ſtand by the fire to riſe, then make them into wigs; ſo bake them.

## WIGS *another Way.*

Take three pounds of flour well dried, and when cold, rub in one pound and a half of butter; then beat ſix eggs very well, a pint of cream, warm your cream a little, and put it in a pint of yeaſt, and half a gill of ſack; mix theſe together, and paſs them through a hair ſieve into the flour and butter; then work it up, and ſet it before the fire to riſe; mix in a pound of carraway comfits, and ſprinkle ſome upon the wigs; ſo bake them.

## BATH BUNS.

Take half a pound of flour, ſeven eggs, ſeven ſpoonfuls of new yeaſt, two ditto of ſherry, two of roſe-water; ſtir all well together, and ſet it to riſe before the fire; then work up a pound of butter, with a pound of flour, and ſtir all well together, and bake them in a hot oven; this quantity makes two dozen.

## BREAD.

Take half a peck of flour, half a pint of yeaſt, and two quarts of old milk, mix them very light, let them ſtand by the fire to riſe a quarter of an hour; this quantity will make eight bricks, and two hours will bake them on papers.

## BREAD *another way.*

Take a peck of flour, but leave out one beatment to make up your bread with, put to the bread ſome ſalt and raſpings, then take two pints of light yeaſt, five of ſkimmed milk, and three of water; mix it, make it milk warm, and put it through a ſieve into the flour and raſpings, work it up light with your hands, then throw a little dry flour over it and ſet it by the fire to riſe; when riſen work it and

make it into eight loaves; an hour and a half will bake it.

## BREAKFAST CAKES.

Take as much flour as will make ſix cakes, not quite a ſpoonful of yeaſt, one white of an egg, and a little bit of butter; and as much milk as will mix them.

## *Another Kind of* BREAKFAST CAKES.

Two pounds of flour, half a pound of butter, three quarters of a pound of currants, two eggs, three ſpoonfuls of yeaſt, a pint of new milk warmed; and put to the yeaſt nutmeg or what ſeaſoning you pleaſe, ſweeten to your taſte, and bake it.

## A PEPPER CAKE.

Take eight pounds of flour well dried, ſeven pounds of treacle thinned by the fire, three ounces of carraway and coriander ſeeds, and one ounce of ginger all beat and ſearced; then put it into the flour, take a large new pint of brandy, beat it very well, it will take an hour beating, put in a pound of orange or lemon-peel cut into ſmall pieces; ſo bake it.

## *To make* GINGERBREAD *with* BUTTER.

Take two pounds and a quarter of treacle, one pound and a quarter of butter, three pounds

pounds of flour, two ounces of coriander ſeeds, four ounces of ginger, mix theſe all together, and work them to a paſte; and bake them in a ſlow oven.

## *To make little* GINGERBREAD CAKES.

Take two pounds and a half of flour, a pound and a quarter of treacle, half a pound of butter, half a pound of fine ſugar, one ounce of coriander ſeeds, ditto of beat ginger and carraway ſeeds; beat your ſeeds and mix them with your ginger, melt your butter, ſugar, and treacle; then make it into a ſtiff paſte, roll them pretty thin, and cut them with a drinking glaſs bottom: Bake them in a ſlow oven.

## *To make* NUTS.

Take a pound of treacle, ſet it on the fire in a pan, with a quarter of a pound of butter, a quarter of a pound of coarſe ſugar, a quarter of an ounce of beat ginger, half an ounce of carraway ſeeds; ſet theſe on the fire till they are hot, and ſtir it well, then mix in flour till it be ſtiff, and roll it into cakes or nuts; ſo bake it on ſheets of tin in a ſlow oven.

PUD-

# PUDDINGS.

## A CARROT PUDDING.

Take a pound of carrots ſcraped and boiled, beat them well in a mortar, half a pound of naple biſcuits, ſeven eggs, leaving out three whites, half a gill of cream, one glaſs full of brandy, and a little roſe-water, ſweeten it to your taſte; then melt half a pound of butter and mix with it, lay light paſte round your diſh, and ſet it to bake.

## A HUNTING PUDDING.

Take a pint of milk, mix flour with it till it be very thick, then put in three eggs, three quarters of a pound of ſuet ſhred, half a pound raiſins ſtoned and ſhred, two pounds of currants, ſome lemon peel, half a gill of brandy, one nutmeg grated, a little cinnamon and ſalt; butter your pudding cloth, and let it boil four hours.

## A CALF FOOT PUDDING.

Take half a pound of feet ſhred very ſmall, three quarters of a pound of ſuet, half a pound of currants, four eggs, a little milk, a handful of flour, a little brandy and nutmeg, let it ſtand all night, then boil it four hours.

## A POTATOE PUDDING.

Take a pound of potatoes, boil and beat them, then add the yolks of ſeven eggs, a large glaſs of brandy, a quarter of a pound of ſugar, a nutmeg grated, half a pound of butter melted, half a pound of currants, half a gill of cream, and a little ſalt; lay puff paſte in your diſh, and bake it, or boil it in a cloth.

## *To make a* TANSEY PUDDING.

Beat ſeven eggs with one pint of cream, a little tanſey juice, and ſpinage juice, a little white bread grated and nutmeg; ſweeten it to your taſte, let it ſtand on the fire, and ſtir it till it thicken.

## A LEMON PUDDING.

Take a quarter of a pound of almonds well beat, the rind of two lemons boiled and beat, ſeven eggs leaving out two whites, half a gill of milk, the juice of two lemons, a little roſe-water, and half a pound of butter.

## A SIPPIT PUDDING.

Cut your bread and butter in thin ſlices, and lay it into the diſh; above this lay a lare of currants, then a lare of bread, and ſo on till your diſh be full; beat five eggs with a gill of milk,

milk, a little white wine, nutmeg, and ginger; ſweeten it to your taſte, lay paſte round the edges, and ſo bake it.

## *To make little* CURD PUDDINGS.

Take a gallon of milk, and turn it with the runnet, then drain the curd from the whey; put the curd into a mortar, beat it with half a pound of freſh butter, then beat ſix eggs, leaving out three whites, ſtrain them into the curd, two naple biſcuits, or half a penny roll grated; mix all theſe together, and ſweeten it to your taſte; butter your petty pans, and fill them with the ingredients; bake them, then turn them out into a diſh, cut citron and candied orange peel into little narrow bits, blanch ſome almond cut in ſlips, ſtick them in the puddings as you fancy, pour melted butter into the diſh, and ſift ſugar over them.

## A PEARL BARLEY PUDDING.

Take a pound of pearl barley, waſh it clean, put to it three quarts of new milk, and a quarter of a pound of fine ſugar, put it in a ſtone diſh, and bake it with brown bread; when you think it enough, take it out of the diſh, and beat up ſix eggs, with a little grated lemon peel and nutmeg; mix altogether, butter your diſh, and bake it an hour.

## A RATAFIA PUDDING.

Take three gills of cream or new milk, ſet it on to boil with laurel leaves, pour it upon half a pound of naple biſcuits; let it ſtand till almoſt cold, then add to it ſix eggs, leaving out four whites, well beat, one nutmeg grated, a quarter of a pound of melted butter, a quarter of a pound of almonds blanched and beat, with two or three ſpoonfuls of cream; take out the leaves, and add a little ſalt; lay paſte round the diſh, and bake it.

## An ARTICHOKE PUDDING.

Take nine artichokes, boil them, ſtring the bottoms, and take out the chokes, then take the meat of the leaves and mix with the bottoms, half a pound of ſugar, half a pound of butter, one nutmeg grated, ſeven eggs, leaving out four whites, three gills of cream; mix all theſe together, and lay paſte round your diſh, and bake it; before you ſend it to the table, ſtick it with lemon and orange peel cut in ſmall pieces.

## POTATOE PUDDING *another Way.*

You make it the ſame way as the artichoke, only a pound and a half will make it, which muſt be pared and boiled, and forced through

a cullendar with a little hot milk; leave three whites out of ſeven eggs, and bake it.

## CURD PUDDING.

Take a quart of new milk from the cow, turn it with a runnet, and break it with a ſpoon, drain off the whey; then grate in a penny loaf, three quarters of a pound of beef ſuet ſhred very ſmall, and ſeven eggs well beat, leaving out three whites; three quarters of a pound of currants, a little cinnamon and nutmeg, a little ſalt and ſugar to your taſte; ſo bake it with paſte round the diſh.

## A YELLOW PUDDING *for boiling.*

Seaſon a pint of cream with ſalt, mace, nutmeg and cinnamon; add four yolks of eggs, and two whites, a little roſe-water, half a pint of fine flour, a little grated bread; colour it with two-penny worth of ſaffron; beat it well with a whiſk, and ſtrain it through a fine ſieve; boil it an hour.

## TANSEY *another Way.*

Strain the juice of two-penny worth of ſpinnage, and a little tanſey into a quart of cream; add eighteen eggs leaving out nine whites, a little nutmeg and ſugar, and bake it as cuſtards.

AN-

## ANGELICA PUDDING.

Pick your angelica, and boil it very tender, take off all the ſkins; to a quarter of a pound of angelica, take twelve yolks of eggs, half a pound of ſweet butter, and as much ſugar as you think will ſweeten it; beat the angelica in a mortar, and mix the other in by degrees; ſo bake it.

## ALMOND PUDDING.

Blanch half a pound of almonds, and beat them very fine; add a little cream, ſix eggs, leaving out two whites, a little orange flour-water, and ſack, a little marrow and ſugar; mix it well together, and you may either bake or boil it.

## ORANGE PUDDING.

Boil the peel of an orange in three or four waters, to take of the bitterneſs; beat it in a mortar with half a pound of almonds; then beat twelve eggs, and add to it with half a pound of naple biſcuit grated, a little orange flour-water, ſack, cream, nutmeg and ſugar; and bake it with paſte round the diſh.

## RICE PUDDING.

To three quarters of a pound of rice, put four pints of milk, a quarter of a pound of ſugar, a quarter of a pound of butter, a little cinnamon, nutmeg and lemon peel; ſo bake it.

## GROUND RICE PUDDING.

Set a quart of milk on the fire to boil, and take a quarter of a pound of ground rice; mix it with a little cold milk, then put it in amongſt the other; ſtir it over the fire till it thickens, then take half a pound of butter, ſeven eggs, leaving out four whites, a quarter of a pound of ſugar, one nutmeg, the rind of a lemon, and a little juice, two ounces of lemon candied, and cut in pieces; bake it with paſte round.

## MARROW PUDDING.

Take the marrow out of two large bones, cut it in thin ſlices; half a pound of naple biſcuits, cut in thin ſlices; ſo lay a lare of marrow, and a lare of biſcuits, and currants, till the diſh be full; then beat ſeven eggs, leaving out five whites with three gills of cream, a little ſalt, a nutmeg grated, and pour over them; lay paſte round the diſh, and bake it; you may put almonds

almonds cut ſmall in the place of currants if you like them better.

## *A good* ALMOND PUDDING.

Blanch half a pound of almonds, and beat them in a mortar; boil a lemon rind, and beat with them, and a little roſe-water; half a pound of butter, half a pound of loaf ſugar; beat them well together, then put in the yolks of eight eggs, and three whites; mix them well, and bake them.

## An APPLE PUDDING.

Beat your apples in a mortar; to ſix apples take ſix eggs, leaving out three whites, a pint of cream, a little naple biſcuit grated, a quarter of a pound of melted butter, beat cinnamon and ſugar to your taſte; ſo bake it, with paſte round.

## *Little* ORANGE PUDDINGS.

Steep half a pound of naple biſcuits in cream, ſo mix with the yolks of five eggs and three whites, well beat, a little cinnamon, nutmeg, and ſugar, and a glaſs of orange flour water; prepare your oranges thus before you begin your pudding; cut a piece out of the top of each, and take out the pulp; boil them on a quick fire, changing the water to take off the

the bitterneſs; put in the puddings and tie the tops cloſe; ſo boil them again an hour; ſerve them with ſack and ſugar.

## A SAGO PUDDING.

Boil a quarter of a pound of ſago in a quart of cream till it be thick, then ſet it to cool; beat ſix eggs, leaving out three whites, a little orange flour water, ſugar, nutmeg, and ſalt, a piece of ſweet butter, and mix all well together, and bake it; you may ſtick it with citron and lemon peel.

# P Y E S.

## A VEAL PYE.

Take a breaſt of veal, cut it in pieces; take out the long bones, and roll it up as you would do olives; ſeaſon with pepper, ſalt, mace, and nutmeg; place your veal in the diſh, and ſtrow over it yolks of eggs boiled hard, morrels, truffles, and artichoke bottoms cut in pieces; lay a good piece of butter on the top, and cover it with light paſte; ſo bake it; when enough make a ſmall hole in one ſide of the lid, and put in ſome good gravey.

## *Another* VEAL PYE.

Cut a loin of veal into joints, place it in a deep diſh, with the yolks of ſix eggs hard boiled

boiled and ſhred, a pound of currants, and a pound of raiſins, ſeaſon it as above; put in it half a pound of butter dipped in flour, and a little water, cover it with a good paſte; ſo bake it; have ready a caudle made with eggs, beat with white wine, thicken it on the fire, and pour it hot into the pye juſt as it is going to table:

## A LAMB PYE.

Cut a loin or a neck of lamb, ſeaſon with pepper, ſalt, and mace; place it on your diſh with forcemeat balls, dried muſhrooms or morrels; put on it a piece of butter dipped in flour, and ſome water; or you may make it a ſweet pye by leaving out the muſhrooms, and adding currants and raiſins; cover it with paſte, and bake it; add gravey when it comes out of the oven.

## A PARTRIDGE PYE.

Your partridges being ready truſſed, and blanched, cut off the wings and legs, pound the livers with ſome bacon; lay this on the bottom of your diſh, ſo lay in the partridges with ſome ſweet breads cut in pieces, muſhrooms and truffles; ſeaſon it with pepper, ſalt, ſweet herbs, and fine ſpices; cover it with paſte, and rub it with eggs; ſo bake it; when done put in ſome cullis and ſerve it up hot: You may make a pheaſant pye the ſame way.

## A LARK PYE.

Pick, draw, and truſs your larks; pound the guts with ſome bacon, ſeaſon them with pepper, ſalt, ſweet herbs, fine ſpices, muſhrooms, truffles, and a little ſage; with this farce your larks; ſo place them in your diſh, and ſeaſon them as above; cover it with paſte, and rub it with eggs, and bake it; when done, add ſome cullis or good gravey.

## A CHICKEN PYE.

Singe your chickens, draw, and truſs them as for boiling; blanch them in boiling water and cut them out as for a fricaſſey; lay ſome mince meat in the bottom of your diſh, ſo lay on your chickens with ſweetbreads cut in bits, muſhrooms, and truffles; ſeaſon with pepper, ſalt, ſweet herbs, and fine ſpices; lay ſome butter over it; cover it with paſte, rub with eggs, and bake it; when done, ſerve it up hot with a white cullis.

## PARTRIDGE PYE *to eat cold.*

Truſs your partridges, flat their breaſts, boil them over charcoal; lard them, make a ſtuffing of their liver, and pounded bacon; your pye being made deep, put ſome ſtuffing in the bottom of it; then your partridges, after ſeaſoning them, and the ſtuffing with pepper and ſalt,

ſalt, moiſten them either with pounded bacon or butter, or both; this mixture is preferable to any other, for all ſorts of cold pyes; you may lay on bay leaves and baſil and truffles; cover the whole with ſlices of bacon and veal; this done, lid your pye, let it bake three or four hours, according to the ſize or age of your birds; you may, if you like, add garlick and ſhallot in your forcemeat for the bottom, with the fleſh of fowls, bacon, and herbs: 'Tis an improvement to put into the pye a pint of white wine or rheniſh, an hour before you draw it.

## A CALF's FOOT PYE.

Take of calf feet and beef ſuet each a pound, ſhred them ſmall with ſix apples; take of raiſins, biſcuit drops, and ſugar, of each half a pound, one nutmeg grated, half an ounce of cinnamon, beat, with half a pound of almonds blanched, and a little brandy.

## A PIDGEON PYE.

Stuff your pidgeons with butter, wrought up with pepper, ſalt, and nutmeg, lay them in the bottom of your diſh, with artichoke bottoms, aſparagus tops and forcemeat balls; add a little lemon juice and cover with paſte.

## VENISON PASTY.

Seaſon your veniſon pretty high with pepper and ſalt, lay it in the pan with a little water, ſo cover it with paper, and ſtew it in the oven till the bones come away; then add ſome fat, as near to veniſon fat as you can, a gill of red port, and the bones; cover it with paſte, and bake it; roaſt droppings, if firm, will ſerve for fat.

## PASTE *for the* PASTY.

Take two pounds of flour, a pound and a half of butter, and one egg; cut the butter into pieces, but do not touch it with your hands till the water be in, then as little as poſſible.

## A FRENCH PYE.

Take either veal or lamb ſweetbreads, parboil them; then take ſome thin ſlices of veal, and hack them with a knife, ſeaſon all with pepper and ſalt; lay them in your pye, truffles and morrels, freſh and dried muſhrooms, artichoke bottoms or aſparagus tops, as the ſeaſon will afford, and oiſters along with them, with a little butter; make forced meat of grated bread, ſuet, and oiſters, and lay all over the pye; ſo cover it with paſte; when it comes

comes out of the oven, put in your gravey, which make as follow: boil the bone of veal with an onion, and when boiled, ſtrain it and put to it two ſpoonfuls of white wine, a little juice of lemon, and thicken it over the fire, with the yolk of an egg.

## *Another* FRENCH PYE.

Lard a ſweetbread, and lay it on the middle of the pye; then round it lay lamb ſtones and artichoke bottoms, cocks' combs, forcemeat balls, and the yolks of eggs boiled hard, and ox palates boiled tender and cut in ſlices; ſeaſon all with pepper and ſalt; when baked, pour in gravey: The cocks' combs muſt be boiled with truffles.

## *A cold* HAM PYE.

Take a ham, boil it, ſkin it, and pare off all the out ſide; take ſome fine flour, according to the bigneſs of your pye, with melted butter, and the yolks of eggs: Your pye being made, cover the bottom with ſlices of bacon, put your ham upon them, and ſeaſon with all ſorts of ſpices and ſweet herbs; moiſten it with pounded bacon, and cover your pye; ornament it as you pleaſe; ſo bake it: When it is about half done, put in about two glaſſes of brandy or ſack; when baked, take out all the liquor to prevent it breaking; your pye being

almoſt cold, put the liquor in again, and if it don't cover, add more; when cold ſerve it up.

## An OLIVE PYE.

Take a leg of veal, and cut it as if it were for collops, ſeaſon with pepper, ſalt and nutmeg, and mind you do it with the yolk of an egg; then roll it up in little pieces like an olive, then lay a lare of that, and a lare of forcemeat balls, and here and there the yolk of a hard boiled egg; make your forcemeat pretty green, and put in a little butter, and a little white wine, a little gravey or water, ſo cover your pye; you may make a ſavoury pye the ſame way, only cut your meat in chops.

## PORK PYE *to eat cold.*

Cut your collops off a loin of pork, and as many of veal; beat them, and ſeaſon with ſalt, pepper, mace, ſage and time pounded; then lay a lare of pork, and a lare of veal, with the yolks of eggs hard boiled, and ſhred till your pye is full, liquor it with ſaffron water; cover it with good paſte, and bake it; when almoſt cold, put in melted butter, and ſet it by for uſe.

## An EEL PYE.

Skin, gut, and waſh your eels; bone them, cut them into pieces, blanch them, and lay them

them into freſh water; lay ſome port in the bottom of your pan, put in a carp ſtuffing; place on it your eels, with muſhrooms, and truffles; ſeaſon with pepper, ſalt, ſweet herbs, and fine ſpices; lay ſome butter over it, cover it with paſte, colour with eggs, bake it; when done, open it; take off the fat, and ſerve it up with cray fiſh cullis.

## A TURBOT PYE.

Make your pye with fine paſte, the ſides pretty low, put ſome freſh butter in the bottom; ſeaſon with ſalt, pepper, and fine ſpices; then put in your turbot, lard it with anchovy, and cover it with freſh butter; lay on your paſte, ſo bake it; when done, ſerve it up with a ragoo of cray fiſh, muſhrooms, and truffles; you may add lemon juice.

## A LOBSTER PYE.

When your lobſters are boiled, take them clean out of the ſhell, ſlice the tails, and claws thin; ſeaſon them with ſalt, pepper, mace and nutmeg; then take the body, with ſome ſhred oiſters, onion, and parſley, a little grated bread, and the yolks of raw eggs; ſo roll it up in balls, and ſeaſon as above; lay all into your pye, with butter at top and buttom; when it comes out of the oven, pour in ſtrong gravey, oiſter liquor, and white wine thickened

ened with the white of an egg: it is to eat hot.

## A CARP PYE.

Waſh and ſcald your carp, bone it, and cut it in ſquare pieces; get ſome large oiſters and mix with it; ſeaſon them with pepper, mace, nutmeg, cloves and ſalt; throw in a few barberries, and an onion cut in four; fill your pye, and lay upon it a few blades of mace, and pieces of butter; cover it with light paſte, and bake it; liquor it with white wine, and melted butter.

## An OISTER PYE.

Take very large oiſters, ſcald and ſeaſon them with pepper, mace, cloves, onions, time, and ſhred parſley; mix theſe with grated bread, and all with your oiſters; lay them in your pye with the yolks of eggs hard boiled, and ſome anchovies cut ſmall; your pye muſt be of light paſte, and baked in a tin to turn out when enough, pour in oiſter liquor, and white wine, beat up with the yolks of eggs.

## A HERRING PUDDING.

Slit your herrings down the back, and bone them; ſeaſon them with ſalt and pepper; lay ſome butter and flour in the bottom of the diſh,

diſh, lay on your herrings with a little ſhred onions, grated nutmeg, and lemon rind; lay butter and flour on the top, then cover it with paſte, and bake it.

## PETTY PATEES *with Gravey.*

Take a piece of a leg of veal, the ſame of bacon, and beef ſuet, ſhred them, put them in a haſh pan; ſeaſon with ſalt, pepper, ſweet herbs, and ſpices; toſs it up, mix altogether, with ſome muſhrooms, and moiſten it with milk or cream; put it on a plate; ſo roll your paſte and form your patees an inch deep; fill them with your ſtuffing, and having covered them, colour them with beaten eggs; when baked, put in a little cullis of ham, and ſerve them up hot.

## MINCE PYES.

Take the yolks of eighteen eggs boiled hard and ſhred them, a pound and a half of currants clean picked, half a pound of raiſins ſtoned, ſhred a pound and a half of ſuet, fourteen ounces of almonds, ſix pippins, fourteen ounces of naple biſcuits grated; ſeaſon with one nutmeg, half an ounce of cinnamon; ſweeten to your taſte, and when going to uſe it, put brandy to the meat to moiſten it; put citron and lemon peel in each pye, and juice of lemon.

MINCE

## MINCE PYES *another Way.*

Parboil ſheeps hearts, two pounds of meat, and a handful of ſuet to every pound; put two pounds of currants, half an ounce of cinnamon, mace, cloves and nutmegs; half a gill of ſack, a little brandy, roſe-water, half a pound of ſugar, lemon and orange, into each pye.

## PASTE ROYAL.

Take a pound of flour, and put in a quarter of a pound of fine ſugar; take the white of an egg, and beat it to a froth, and put it amongſt the flour, and two or three ſpoonfuls of brandy, and as much milk as will make it into light paſte; then put in it a pound of butter at five or ſix times, rolling it out; this paſte is fit for petty pan tarts or puddings.

## A LEMON CHEESE CAKE.

Take a pound of Jordan almonds blanched, and beat them ſmall, with a little ſweet cream; then beat two ounces of citron, and half of a lemon peel candied to a paſte in a mortar, grate in a yellow rind of a lemon and beat with the reſt; ſqueeze the juices in and beat altogether, with ſix eggs, leaving out four whites, with half a pound of ſugar, and two ſpoonfuls of thick cream; ſo bake it.

CURD

## CURD CHEESE CAKES.

To a pint of curd beat in a mortar, add five eggs well beat with a whiſk, a quarter of a pound of melted butter, cinnamon, and nutmeg; a little brandy and ſugar, with currants; do not put in the butter two hot.

## CURD CHEESE CAKES *another way.*

Take two quarts of new milk and cream together, earn it very tender, then drain it from the whey in ſearcers; beat it in a mortar with half a pound of ſugar, eight yolks of eggs, two whites, a glaſs of ſack; beat all well together; ſeaſon it with beat cinnamon, a little ſalt and nutmeg, a pound of currants well cleaned, mix all theſe together; lay paſte in your pans; ſo bake them.

## LEMON CHEESE CAKES.

Take a pound of ſugar well dried and ſearced, one pound of butter thick melted, half a pound of almonds blanched, and beat with roſe water, ſix lemon ſkins boiled tender, and beat up with roſe water and almonds, eight eggs, leaving out three whites; beat all together, except the butter, which you muſt put in a quarter of an hour after, and mix them all together.

## ORANGE CHEESE CAKES.

Take the out rind of one lemon, and the ſkin of an orange and an half, beat them very fine, and have a quarter of a pound of almonds blanched, and beat them very ſmall in orange flour water; then put in your orange, and a little good cream, the yolks of eight eggs, half a pound of melted butter cold again, half a pound of ſugar, and the juice of one lemon; mix all theſe by degrees, beating it very well in a mortar; ſo ſtick citron on the top of them.

## CHEESE PATTIES.

Take one pound of Cheſhire cheeſe, beat it in a mortar, with a little cream; beat three eggs, and mix with it; then roll out a ſheet of light paſte and cut it in ſquare pieces; cut as many more pieces of the ſame ſize, with a ſquare hole in each; lay them upon each of the other, fill them with the cheeſe meat, and bake them.

## *To make* RAMAKINS.

Prepare your cheeſe as you do for patties; then have ſome ſlices of bread toaſted and cut in ſquare pieces; ſpread your cheeſe upon it very thick, and brown them with a ſalamander.

*To*

## *To pot* CHEESE.

Beat three pounds of cheeſe in a mortar, and add to it half a pound of butter, a little mace, and one nutmeg grated; beat them well together; then preſs them down in a pot, and cover them with clarified butter.

## *To dreſs* MACARONY *with* CHEESE.

Set your macarony on the fire, with as much water as will ſoften it; let it ſtew till all the water be gone; then grate about as much more cheeſe as you have macarony; mix half the cheeſe with it in the pan, and keep it hot till you are ready to ſend it up; then lay it on the diſh, cover it with the other half of the cheeſe, and brown it with the ſalamander.

## *To make a* CREAM CHEESE.

Set your cream on the fire till warm, then pour it into a bowl, with as much new milk from the cow, and turn it with a runnet; when it has ſtood ſome time, you may drain it from the whey; put a little ſalt to it, and tie it up in a cloth very tight; you may uſe it the next day, but obſerve as the whey drops from it to tighten it more.

# PICKLES.

## *To pickle* GREEN CODLINGS.

Core them with a ſmall ſcoop, and boil water and ſalt to pour upon them; let the pickle be made, which muſt be the beſt white wine vinegar, with whole ginger, mace, pepper, and cloves boiled together; pour off the ſalt and water and put this pickle to them, and they will be quite green.

## *To pickle* WALNUTS.

Take walnuts before the ſhell is grown hard, put them into ſcalding water, let them lie for a week, ſcalding the water once in that time; then put them into freſh water that is boiling, for a quarter of an hour; this done, wipe them dry, and make a pickle for them of the beſt white wine vinegar; to a gallon of vinegar put an ounce of black pepper, half an ounce of mace and nutmeg cut in ſlices, half an ounce of ginger and cloves, a head of ſhalot, ditto of garlick, and half an ounce of muſtard ſeed; boil all theſe in the vinegar, and when cold put it on the walnuts; when it has ſtood a week, boil it again; tie them down with a bladder over them, and keep them ſix months before you uſe them.

## *To pickle* CUCUMBERS.

Boil vinegar with pepper and mace, pour it hot on them; but let your cucumbers be firſt put into an earthen pot, with a ſufficient quantity of ſalt; then boil the vinegar as firſt mentioned; and when it has ſtood twenty-four hours, boil it again, and do ſo until they be green.

## *To pickle* MUSHROOMS.

Waſh them in milk and water, with a little alum; then boil ſalt and water to put to them, until you make your pickle; take diſtilled vinegar, nutmeg, white pepper and mace, all boiled; you put the pickle on them, boiling hot; when cold, you may put them in your glaſſes with ſweet oil; you may have them as white as ſnow.

## *To pickle* GIRKINS.

Take a dry cloth, and rub them; then put them in your jar, and boil as much ſalt and water as will cover it; let it ſtand all night, put in a little alum into your firſt pickle, pour it off, put freſh ſalt and water, and boil your pickle once a day; let them ſtand till yellow; take black pepper, a little rice ginger cut ſmall, a little horſe raddiſh, and bay leaves; put in white wine vinegar, as much as will cover them.

*To*

## *To pickle ſliced* CUCUMBERS.

Take fine hard green cucumbers, cut them in pretty thick ſlices, ſcald them in ſalt and water, as ſtrong as to bear an egg; throw the firſt pickle away, and make another, and ſcald them every day cloſe covered, until they be green; then drain them from that pickle, and take the beſt white wine vinegar; boil it with the two peppers, rice ginger, a good quantity of ſhalot ſliced, and ſome muſtard ſeed tied up in a cloth; put them boiling hot on them, and when it has ſtood three days, pour it quite off, and boil it again; put it cold to them, and keep it for uſe; but mind you cover them well with the pickle.

## *To pickle* COLLYFLOWERS.

Pick your collyflowers very clean, then boil a little ſalt and water; when it boils, put in the collyflowers, and give them a little boil; make the pickle with vinegar, half an ounce of white pepper and mace, rice ginger cut in ſmall pieces; put them in pots, and keep them for uſe.

## *To pickle* MANGOE.

Take large cucumbers, rub them with a cloth; then cut off the tops before it comes nigh

nigh the ſeed, ſcoup out the ſeed; then fill your cucumbers full of roman muſtard ſeed, pepper, rice ginger, and horſe radiſh cut in ſmall pieces, one ſhalot, fill it as full of that as it will hold; pin on the tops with pins, each cucumber ſix pins; then take ſalt and water, as ſtrong to bear an egg; then pour it on boiling hot, cover it cloſe, and let it ſtand by the fire two hours; you may pour the firſt water quite off, and let the next continue till they be done, you muſt do them twice a day; they will be firſt yellow, and then green; ſo drain that off from them; make your pickle of the beſt white wine vinegar, and dill, if you love the taſte; ſo pour hot on, and keep it for uſe.

## *To pickle* ONIONS.

Take little hard round onions, ſkin off all the brown ſkin, and cut off the ends; then boil them in ſalt and water, mind you let them be a while in cold water, and put them in when it boils; let them ſteam a little, and ſoon take them out again; take the beſt white wine vinegar, and put in ſome whole mace, white pepper, and ſplit nutmeg; put in your onions when it boils, let them ſtay in a little; when you are going to take them up, put in a little ſalt, and keep them for uſe.

## *To pickle all ſorts of* FLOWERS.

To one pound of flowers add a pint of vinegar, three quarters of a pound of ſugar; pour the vinegar on the flowers, and cover them cloſe.

## *To pickle* CABBAGE STALKS.

Take the ribs of the cabbage that are tender, waſh them, and cut them in lengths, about the length of your finger; then boil them in ſalt and water, a quarter of an hour; then take them out, and peel off all the out ſkins and ſtrings; take good vinegar, black and clove pepper, rice ginger cut in pieces; ſo ſet it on the fire, when it boils, put in your ribs, let them ſteam with ſalt acccording to the quantity covered cloſe a while; then put them into jarrs, and keep them covered with pickle for uſe.

## *To pickle* RED CABBAGE.

Take red cabbage that is deep, ſhave it with a knife; then take good vinegar, whole pepper and cloves, ſome rice ginger, and a handful of ſalt; let it come to boil, and put in your cabbage; let it ſteam a little, not to be too tender; ſo put it up for uſe; your vinegar muſt boil before you put in the cabbage; you may add red beat root to colour it.

*To*

## *To pickle* POMKINS.

Take them and pare them, ſcoop them, take out the meat, and cut them into ſlices; then ſet on ſome ſtrong ſalt and water to boil, with a little alum; when it boils put them in and let them boil, then drain them from the ſalt and water; make your pickle of the beſt white wine vinegar, ſalt, white pepper, white rice ginger, ſplit nutmeg, and mace; you may put in white wine if you pleaſe: let your pickle boil, then put them in and let them ſimmer awhile, but do not do them too ſoft; you may colour them with cochineal or turmerick.

## *To pickle* ROCK SAMPHIRE.

Take your ſamphire, and if it is not clean waſh it in ſalt and water; then take three gills of water, and one gill of beer vinegar, put it in a pan with a little ſalt, ſet it on the fire and let it boil; when it is ſcalding hot put in your ſamphire and mind it does not boil, but heat well; ſo cover your pan very cloſe, put in a little alum, and let them hang on the fire till they be green; they will be firſt yellow and then green; when you cover your pan let it be cloſe, that no ſteam come out of your pickle; take white wine vinegar, black and clove pepper, with rice ginger; boil theſe together; and when the ſamphire is drained,

put it in an earthen jarr, cover it with the pickle, and keep it for uſe.

## *To pickle* TURNIPS.

Take ſmall good turnips, ſlice them and lay them in an earthen pot, with ſome dill; boil it with white wine vinegar and bruiſed pepper; pour it hot on them, and tie it cloſe.

## *To pickle* KIDNEY BEANS.

Take your beans when they are young, take the ſtrings off them, boil ſalt and water pretty ſtrong, and put in it a piece of alum; then pour it on them ſcalding hot, and cover them cloſe; ſo boil it every day until it be green; take the beſt white wine vinegar, as much as will cover them, ſome clove pepper, black pepper, and rice ginger, cut in pieces; when they are green put them in cold vinegar, ſet it on the fire, and cover it with paper; but mind they do not boil.

## *To pickle* ARTICHOKE BOTTOMS.

Take large artichokes in September, cut the ſtalks cloſe off, parboil them till the leaves come out with the pulp; put them into cold water. Boil a pickle for them as follows: take ſome pump water, a quarter of an ounce of bay ſalt, a handful of common ſalt, boil it, and let it ſtand till cold; then add ſome white wine

wine vinegar, put the bottoms in a jar, and pour the pickle on them; cover them close.

## *To pickle* PARSLEY.

Take the thickeſt ſtalks of parſley, lay them in ſalt and water ſix weeks, then put them in boiling water, and cover them well; let them hang over a ſlow fire till very green, and when cold put them in your jarr, and cover them with vinegar.

## *To pickle* CUCUMBERS *Eaſt India way.*

Gather them in a dry day, rub them with a coarſe cloth; then take ſalt and water pretty ſtrong, boil it with dill; ſo let it ſtand till cold; boil white wine vinegar, and let it be cold likewiſe; then mix a pint of vinegar to two of ſalt and water; put dill in the bottom of your jarr, then cucumbers, a lare of dill and a lare of cucumbers; cover them with pickle, and your jarr with whitiſh brown paper.

## *To pickle* CUCUMBERS *to eat in winter.*

Take four dozen of cucumbers before they turn yellow, at full growth, pare and ſlice them, ſtrew ſalt upon them, and put them in a cullendar to drain; ſlice two or three onions and put in amongſt them; when drain-

ed take them out and cut large ſhalots in ſlices; one ounce of white pepper and ſome ſalt; put a thin lare of ſhalots at the bottom, then a pretty thick lare of cucumbers, and ſo till the pot be full; cover them with white wine vinegar.

N. B. You may add horſe radiſh inſtead of ſhalot, if you like it.

## *Pickle* LILLO: *An Indian pickle.*

Take a pound of ginger, let it lie in ſalt and water one night, cut it into thin ſlices, and put it into a bottle with dry ſalt; ſo let it remain till the reſt of the ingredients are ready: take a pound of garlick and peel off the ſkins, ſalt it three days; then waſh and ſalt it again, let it lie three days more; then waſh and lay it on a wood ſieve to dry in the ſun; cut cabbage in quarters, ſalt and let it dry in the ſun; ſo do collyflowers and cellery; cut the cellery as far as the white is good, not through the ſtalks; radiſhes may be done the ſame way, only ſcrape them and leave on the tender tops; the water muſt be ſqueezed out of the cabbage; French beans and aſparagus ſalted but two days, muſt have a boil in ſalt and water, and then be dried in the ſun; take long pepper and ſalt, dry it, but not too much; bruiſe muſtard ſeed and turmerick very fine; put all theſe ingredients into an earthen veſſel, and if you would have

it

it ſtrong, put one quart of ſtrong vinegar, and three of ſmall; fill your pot three quarters full, and fill it up with vinegar; in a fortnight after look at it, and fill it up if occaſion, after the ſame manner; you may order melons, cucumbers, plumbs, apples, or whatever you like, in the ſame manner. This quantity of garlick will do for two gallons of vinegar.

## *To pickle* OISTERS.

Take one hundred of oiſters, open them, ſave the liquor, and let it ſtand till it be ſettled; then ſtrain it, put to it half a pint of vinegar, a little ſalt, whole pepper, and mace, a ſprig of roſemary; ſet the liquor on the fire, with a little white wine, ſkim it till it riſe no more; then put in your oiſters, let them but juſt boil, and when quite cold; put them into a jarr, which muſt be covered cloſe down with a bladder.

## *To make* CATCHUP.

Take large muſhrooms, dreſs them well, but do not waſh them; ſet them over the fire, put in a good deal of ſalt; let them ſtand till the liquor comes off clear from the muſhrooms in a baſon; let it ſettle, then clear it; ſo take black pepper, cloves, mace and ſhalot, a glaſs of claret; ſo let it ſimmer a while with the ſeaſoning; when it is cold, bottle it, and keep it for uſe.

## *To make* WALNUT CATCHUP.

Take walnuts when fit to pickle, beat them in a marble mortar; ſqueeze them through a thin cloth, let the liquor ſtand to ſettle, and pour off the clear; and to every pint of liquor add a pound of anchovies, half a quarter of an ounce of mace, as much cloves and Jamaica pepper; boil them together, till the anchovies are diſſolved; then ſtrain it, and put in half a pint of vinegar, with ſhalot or garlick, boil it again till they are tender; let it ſtand to be cold, and bottle it up for uſe.

## *To pickle* WALNUTS.

Take walnuts when you can run a pin through them, lay them in cold ſalt and water; let them lie till quite black, changing the water once a week; it may be a month or more before they be black; then take them out, and dry them one by one, with a ſoft cloth; lay them in the air, till the pickle be ready. To every hundred of walnuts, one ounce of mace, one ounce of white pepper, one ounce of Jamaica pepper, half an ounce of ginger, half an ounce of nutmegs, half an ounce of cloves, three ounces of ſhalot, one head of garlick, one pint of muſtard ſeed bruiſed; ſo cover them with white wine vinegar,

gar, and tie them close down; they will keep good in this pickle for three years.

## PRESERVES.

### *To preserve* WALNUTS.

Take the hardest walnuts, pick and pare off all the green till they come to the white, as they are pared, throw them into water; then boil them in different waters until they be tender, saving the first water to make syrup of; then take them out of the water, and with a larding pin, draw a piece of candied lemon or orange peel through them; then throw them into cold water, to one pound of nuts, one pound and a half of sugar, one pint of walnut water; boil them on the fire till clear.

### *To preserve* RED CURRANTS.

Take your currants, pick them well, to every pound of sugar, either soft or lump; mix the currants and sugar well together, but be careful not to bruise them; let them stand half a day, then put them in a brass pan, and boil on a slow fire; you must not stir them constant, but when boiling on one side, give them a gentle stir; they must boil three quarters of an hour, or longer if not thick; then put them in your jarrs.

*To*

## *To preſerve* RED CURRANTS *on the Stalks.*

Seed your currants, and tie them in bunches, put them in water; to every pound, a pound and a half of ſugar, with a gill of water; boil the ſugar and water, and put in your currants, let them ſtand all night; then boil them up again, and tie them up for uſe.

## *To preſerve* PINE APPLES.

Take the fruit when full ripe, let them ſtand three days in ſalt and water, changing it each day; boil them in the laſt pickle half an hour; put four pounds of ſugar, to three quarts of water; boil it half an hour, pour it on your apples, boil it for five days, and pour it on in the ſame manner; then take ſix pounds of ſugar, to two quarts of water; boil it, then pour it on your apples next: the next day boil your apples in the ſyrup.

## *To preſerve* PEARS.

Take baking pears when they are full ripe, pare them, ſtick a clove in each end of them, and put them in a jarr; to every pound of pears, a pound of ſugar; cover them with port wine and water, with a bag of cochineal at top and bottom; cover your jarr with paper, keep them in the oven till they are quite ſoft; when

when cold, dip writing paper in brandy; ſo cover them cloſe.

## *To preſerve* DAMSONS.

To every pound of damſons, a pound of ſugar beat fine; ſo mix the half of your ſugar with your damſons, ſet them in a ſlow oven till the ſyrup is well run from them; then take them out, let them ſtand all night; then pour off the ſyrup, boil it up with the remainder of your ſugar; when boiled pretty thick, put in your damſons, and give them a gentle boil, ſo put them in your pots; when cold, dip paper in brandy, and cover them cloſe.

## *To preſerve* CHERRIES.

Take morrella cherries when ripe, ſtone them, and put them in cold water; let them lie four hours; put to every pound of cherries a pound of ſugar, and a gill of water that your cherries have been in; boil the ſugar and water together, when cold pour it over your cherries, let them ſtand two or three days; then boil it again, pour it on pretty hot, let it ſtand two or three days longer; then boil it up again, put in your cherries, let them boil a little; then take them out of the ſyrup, to every gill of ſyrup put a pint of brandy; mix them together, and pour it over the cherries; when cold,

put them in your pots covered with paper as before.

## *To preſerve* APRICOTS.

Take your apricots when full ripe, put them in a pan with ſome water; ſet them on the fire, let them ſtand till they are very hot, but not to boil; then take them off, ſkin and ſtone them, and put them in cold water; to every pound of apricots, take a pound of double refined ſugar, and a gill of water; ſet it on the fire to boil; when your ſyrup is clear put in your apricots, let them ſimmer gently over a ſlow fire; then put them in your pots; let them lie two or three days; and boil them again till they are quite clear; ſo put them in your pots; cover them with paper dipped in brandy.

## *To preſerve* LEMON PEEL.

Steep your lemon peel two or three days, ſo boil it till it be tender, then take out the pulp; to every pound of ſkin take three quarters of a pound of ſugar, and a gill of water; boil them till they are clear; take them into an earthen pot, and let them ſtand together two or three days; then boil them up again.

*To*

## *To candy* LEMON PEEL.

Do it as the preſerved, only boil it to a candy; then to every pound of peel take a pound of ſugar, and half a gill of water; boil it well and take your peel from the ſyrup; dry them, and then dip them in your freſh ſyrup; ſet them with their open ſides up, either in the ſun or a ſlow oven.

## *To preſerve* GREEN GOOSEBERRIES.

Take your berries, pick out the ſeeds, ſo throw them into cold water; then cover them with ſalt and water, and ſet them on the fire to green; to a pound of berries take two pounds of ſugar; to a pound of ſugar put better than a pint of water, and boil it half an hour; when the berries are green, pour it hot on, and be ſure to boil it in the ſame manner, pouring it on the berries for three days; then have another ſyrup boiled up with a gill and a half of white currant juice, and half a gill of water; ſo drain them from the firſt ſyrup, and pour on the other ſcalding hot.

## *To preſerve* CODLINGS.

Take the beſt green codlings, cover them cloſe in a braſs pan with hard water; hang them at a diſtance from the fire, till the ſkins will

come off; when ſkinned, put them into the ſame water with a large piece of butter; ſo let them hang till green, then you may preſerve them in ſugars.

## *To preſerve* GREEN GRAPES.

Put your grapes in cold water, and ſet them over a ſlow fire, do not let them boil; cover them with paper, and when the ſkin will come off, ſkin them and put them in again to green; ſtone them, and add their weight of double refined ſugar, with a little water to make the ſyrup, and let it boil; then put in your grapes, let them ſimmer a little; ſo take them off when green; make a freſh ſyrup, and put into glaſſes, or take them out, and dry and candy them.

## *To preſerve* GREEN APRICOTS *or* PLUMBS.

Take your fruit before they begin to change colours; you muſt ſet them on the fire in cold water, and cover them; keep them ſcalding hot till they be green, but don't boil them; when green enough, ſet them on papers to dry; to a pound of them take a pound of ſugar and a gill of water; when your ſyrup boils put them in and let them have a boil; they may ſtand two or three days and be boiled again: keep them in the ſyrup.

*To*

## *To preſerve* WHITE CURRANTS.

Take the currants at the full bigneſs before they be ripe, put them into water as you ſtone them; to a pound of ſugar take a pound of currants; wet your ſugar with water, let it boil; then put in your currants; let it boil a little; then put in three ounces of white currant jelly; boil it to a jelly, and put it in your glaſſes.

## *To preſerve* QUINCES.

Firſt, ſcald them, pare and core them whole; take a pound of quinces, a pound of ſugar, and a gill of water; half boil them; put the kernels in a bag, and lay it to ſteep among the ſyrup and quinces; then let them ſtand three days; boil them again till they be tender; put the quinces firſt into the pots, and when the ſyrup is cold pour it on them, or you may ſtew them in an oven as pears.

## *To candy* ANGELICA.

Cut the angelica, and put it in water; let it ſtand three or four hours, then let it boil tender, and ſtand over a ſlow fire till it be green; take a pound of ſugar, a gill of water, and a pound of angelica; let your ſugar and water boil before you put in the angelica, and boil them together a quarter of

of an hour; then take it off and let it ſtand in the ſyrup all night, and give it a boil the next day; then take it out, and let it dry to candy.

### *To preſerve* ORANGES *or* LEMONS *whole.*

Grate your oranges, then rub them over well with ſalt, and lay them in cold water for ten or twelve hours; then put them in freſh water to boil; when pretty tender, put them into cold water to firm them for an hour, and change the water in the time; then take their weight of ſugar, and half a pint of water, or rather leſs, to every pound of ſugar; boil this to a ſyrup; then put in your oranges, firſt making a little hole at the top of the orange; when very clear, and the ſyrup fine and rich, they are enough.

### *To preſerve* ORANGES *in ſlices.*

Lay them in water two days, changing it often, then grate off the out rind, cut the ſkins into quarters; then cut off the out ſide and leave it like a ſlice, with the rind quite round it; take out the pulp, but leave the ſkinny part as entire in the middle as you can; then boil them till tender, changing the water often while boiling; then take as much juice of oranges as will cover them, and near double that weight of ſugar, and boil it till clear;

clear; then put in the orange ſkins, if tender, and boil them quick, but not long, it makes the colour too deep: If after a few weeks they begin to ſpeck or change, boil them again.

## *To make* RASP JAM.

Take three gills of red currant juice, three pounds of loaf ſugar, and boil it well on a ſlow fire; then put in three pounds of raſps, keep ſtirring well three quarters of an hour; if fine, take it off, and put it into your jarrs when cold; cover it with writing paper wet with brandy.

## *To make* CURRANT JELLY.

Put your currants in a jarr and ſet them in a ſlow oven, take them out when turned, ſqueeze them through a hair ſieve, and add to every pint of juice, a pound of ſugar; then put your ſugar and juice in a braſs pan, keep ſtirring all the time it is boiling; ſkim it till clear, and boil it ſtiff; ſo put it in dry pots, and cover it with paper dipt in brandy.

## ORANGE MARMALET.

Take the deepeſt oranges you can get, pare them thin, and boil them whole until they be tender; to a pound of oranges, take a pound and

and a quarter of ſugar, and a pint of water; when the ſugar boils put in the white of an egg well beat, let it boil ſlowly till it be clear; then cut your oranges in quarters; put the pulp in the ſyrup, and the peel in a mortar; beat it to a paſte; break the pulp well with the ſyrup, and boil it quick; ſo add the peel and put it in your glaſſes.

## A RED MARMALET *of* QUINCES.

You muſt pare and core them, ſo put them in water; to a pound of quinces, take a pint of pippin water, and a pound of ſugar; put your pippin water, and quinces together; then let it boil a while; then put in half of your ſugar, with a bag of cochineal; ſtrew on the remainder of your ſugar, and when the colour is ſtruck through the quinces, bruiſe them; boil it half an hour, and keep it for uſe.

## A WHITE MARMALET *of* QUINCES.

Leave out the cochineal, and add a quarter of a pound of more ſugar; do not put it in too ſoon, nor boil ſo long, for fear it ſhould colour.

## A MARMALET *of* APRICOTS.

Stone your apricots, coddle them, and rub them through a temſe; to a pound of pulp, take half a pound of pippin jelly, a pound and a quarter

quarter of double refined ſugar; wet your ſugar with water, let it boil a little; then put in your pulp and jelly; boil it to as ſtrong a marmalet as you pleaſe; you may boil your pippin for your jelly in that you coddled your apricots in.

## A MARMALET *of* CHERRIES.

Take a pound of cherries, three quarters of a pound of ſugar, a ſpoonful or two of water; put the ſugar and water into the pan; boil it, and add the cherries as you ſtone them; when they are almoſt tender enough, put to them a little jelly of currants; then boil them till they jelly.

## GOOSEBERRY CLEAR CAKES.

Take the largeſt berries, ſet them on the fire covered with water, let them boil, then ſtrain the jelly from them, through a woollen bag; take a pound of ſugar, one pound of jelly, as much water as will wet the ſugar; boil it till it riſes into froth; when it begins to fall put in your jelly, let it have a boil, keep it ſtirring in the pan till it thicken, then pour it on ſtone plates; you may colour them with currants.

## CLEAR CAKES *of* WHITE CURRANTS.

Take one pound of ſugar, one pound of jelly, and as much water as will wet your ſugar; boil it, and ſkim it as it riſes; when it begins to fall, put in your jelly, and keep it ſtirring till it thickens; then pour it on plates to dry; be ſure ſkim it well. The jelly is the juice of the currants.

## BULLIS CHEESE.

Bake your bullifters; when baked rub them through a ſieve; and to every pint of pulp take a pound of ſugar, clarified with water, and boiled candy height; then put in your pulp and boil it to jelly.

## *To dry* PLUMBS.

Nick them down the ſeam, and put them in ſyrup milk-warm, let them ſtand all night; boil up the ſyrup every day, and pour it on them for three days; then boil them, and let them ſtand another day; drain the ſyrup from them, and lay them on a ſieve to dry; turn them every day, and keep a conſtant fire in the ſtove.

## *To dry* CHERRIES.

Take ſix pounds of cherries, and two pounds of ſugar; ſtone your cherries, and lay them in

in lares; a lare of cherries to a lare of ſugar; put to them a ſpoonful or two of water, then ſet them on to boil, let them boil a little, then take them off and let them be almoſt cold; then ſet them on the fire and give them another boil if you think they are not tender enough; let them cool and give them another boil, but not too faſt; when they are enough, take them off, drain the jelly from them, and lay them upon leaves to dry.

### *To dry* PIPPINS *without ſugar.*

Bore them with a bodkin and put in a quart of ale to half a peck, and bake them in an earthen pot, with thick paper tied on it; then drain the liquor from them, lay them on a ſieve, and dry them in an oven.

### *To preſerve* RASPBERRIES *whole in jelly.*

Take to a pound of raſpberries, a pound of ſugar and half a pound of jelly of currants; you muſt have a quarter of a pound of ſugar to your jelly; put in a little water, boil your ſugar and water a little together; then put in your raſpberries and jelly, and boil them: be ſure you keep them ſkimming.

### *A* QUIDDANY *of* BLACKBERRIES.

Take your berries and put them into an earthen pot; cover it cloſe with brown paper, and ſet

it into an oven; let them bake; when they are enough ſtrain them through a woollen bag; then to a pint of juice take a pound of ſugar, and boil it until it come to a thick ſyrup; then put a little into a ſpoon to cool; if it is thin jelly it is enough, but if you think it not thick enough, a day or two after you may boil it again.

## *To make* SYRUP *of* GROUND-IVY.

Take your ground-ivy, pick it and waſh it clean, then let it drain; ſtamp it, and ſqueeſe it through a cloth to get the juice; and to every pint of juice put in a pound of loaf ſugar, ſo ſet it on the fire and boil it to a ſyrup, and mind to ſkim it well, but you need not clarify it. Thus you make the ſyrup of ſuch like herbs.

## SYRUP *of* CLOVE JELLYFLOWERS.

Take one thouſand clove jellyflowers, with the white ends cut off, and three pints of water boiled; put them in a cloſe mug covered nigh the fire; let them ſtand twenty-four hours, then ſqueeze the flowers out and run the juice through a bag; to every pint of that, take a pound and a half of loaf ſugar, boil and ſtrain it well, with a quarter of an ounce of cloves tied up in a piece of muſlin; put it in a dry baſon to cool; ſo bottle, but

do

do not cork it; tie a piece of paper over, prick it with a pin and keep it for uſe.

## LEMON SYRUP.

Take freſh lemons, and ſtrain your juice; to every pint of juice put a pound and a half of double refined ſugar; ſo ſet it over the fire, but do not let it boil faſt, and as the ſkim riſes take it off; ſo let it ſimmer until it be very clear and pretty thick; then cool and bottle it; be ſure your bottles be dry; tie on a piece of paper, and prick it with a pin.

## *To dry* PEARS.

Take your largeſt juicyeſt pears, and put them in an earthen veſſel; ſet them in an oven with rye bread, when they are ſoft; take them off, and feel them a little; ſo lay them upon a leaf to dry.

## *To keep* GREEN PEAS.

Take them before they are too old; you ſheel them into an earthen pot; boil ſalt and water, with a piece of alum to the bigneſs of a hen's egg to put on them; let it be on them a week, then throw it away, and keep them tied down.

### *To keep* KIDNEY BEANS.

You muſt gather them when quite dry; rub them with a cloth, and have a clean earthen jarr ready for them; lay a lare of beans, and a lare of ſalt, till your jarr is full; tie them down with a bladder, and keep them in a dry place.

## CREAMS and CUSTARDS.

### *To make a* TRIFLE.

Take long biſcuits, put them in your glaſſes; cover them with white wine, and carraway comfits, a little ſugar, and fill with cream.

### *To make* TRIFLES.

Take one quart of cream, and ſweeten it, make it juſt warm, and grate in nutmeg; add yearning and brandy; then put it immediately into your cups, your muſt make them when juſt going to be eat.

### A WINE CUSTARD.

Take one quart of white wine, a quarter of a pound of ſugar, eight cloves, a little cinnamon; boil them, and beat in eight eggs; the wine muſt be ſtrained from the ſpice; when cold,

pour

pour it upon the eggs, and ſtir them well together; then toſs it out of one pan into another, till it become all a froth; then bake it in a diſh in an oven; if it boil, it will ſpoil it.

## RATAFIA CUSTARD.

Take a quart of cream, and put in it ſeven or eight laurel leaves, the yolks of nine eggs well beat, and ſugar to your taſte; thicken it on the fire, but be careful it don't break; when it is cool put it in your cups.

## An ALMOND CUSTARD.

Take a quart of cream, boil it with a ſtick of cinnamon; when cool, mix it with ſix eggs well beat; ſtrain it through a ſieve, and ſweeten it to your taſte; ſet it on the fire, and keep ſtirring one way till it be thick, but not to boil; then mix with it half a pound of almonds blanched and beat, and put it in your cups.

## A PLAIN CUSTARD.

Boil one quart of cream, ſweeten it with fine powder ſugar, eight yolks of eggs, with two ſpoonfuls of orange flower water, or roſe water; ſtir them in your cream, and ſtrain them through a ſieve; thicken it over a ſlow fire, and fill your cups with it.

## A RICE CUSTARD.

Take half a pound of rice, boil it thick and ſoft; put it into a diſh, let it ſtand till cool; then cut out what ſhape you pleaſe; make a cuſtard as above, leaving out the almonds; and when the rice is cut out, put in the cuſtard, and cover the rice with currant jelly.

## RICE APPLES.

Boil a quarter of a pound of rice in three pints of water a quarter of an hour; ſtrain off the water, and put to the rice, one pint of milk, one pint of cream, a ſtick of cinnamon, and lemon ſkin; let them boil, and ſweeten to your taſte; beat four eggs, leaving out two whites, put them to the rice, and let it ſtand on a ſlow fire a litttle; then keep it ſtirring till cool; pare and cut the core out of your apples, and put them in a diſh well buttered, and ſtrewed over with grated bread and ſugar; ſo fill them with the above mixture, and cover them over with it; ſtrew it over with bread crumbs and ſugar, and bake it a fine brown; melt butter with ſack and ſugar, and cover them before they go to table.

## CREAM CURDS.

Take eight eggs, leaving out two whites; beat them well, and afterwards mix them with a quart

a quart of cream; have a pan boiling with ſalt water and a little alum; into this put your cream and eggs; when they come to the top, take them off and put them on a hair ſieve.

## WHITE FLUMERY.

Diſſolve an ounce of iſing-glaſs, in half a gill of water; then add to it a quart of cream with a little of this; beat up thirty bitter almonds, and ſweeten it to your taſte; ſet it on the fire to boil, then ſtrain it through a fine cloth, ſtir it till it be cool, and fill up your cups; you may colour part of it with the juice of ſpinnage, cochineal or ſaffron, inſtead of iſing-glaſs; you may put calf feet ſtock boiled very ſtiff.

## YELLOW FLUMERY.

Take two ounces of iſing-glaſs, ſteep it two hours in a pint of boiling water; then take a pint of the beſt white wine, the yolks of eight eggs well beat, the juice of four lemons, the rind of one; mix theſe together, and ſet it on the fire, keep it ſtirring till it boil, with ſugar to your taſte; then ſtrain it off, and keep ſtirring it till cold; then fill your cups, firſt wetting them with white wine.

## A CALF FOOT JELLY.

Boil a gang of calf feet, well cleaned, in ſix quarts of water, down to five pints, and ſtrain them through a ſieve; when cold, take off the ſkim, and add to each pound of ſtock, a pint of white wine, ſix ounces of ſugar, a gill of lemon juice, a ſtick of cinnamon, one nutmeg, the rind of a lemon, the whites of four eggs, beat; ſet them on the fire, let them boil ten minutes; then run them through a flannel bag.

## *Another* CALF FOOT JELLY.

Take a gang of calf feet, ſoke them in water all night, waſh them very well, and ſcald off the hair; take the fat out of the toes, then ſet them on to boil in water; put in a gill of new milk in the boiling; they will make two quarts of jelly, and when boiled, let it cool; then take the fat from the top, and ſettling from the bottom; ſo put it in a pan with a pint of white wine, a gill of cinnamon water; you may put in a little cinnamon.

## *To make* HARTSHORN JELLY.

Take half a pound of hartſhorn, put two quarts of water; ſo boil it till it will hang at your finger; then take it off, and ſtrain it through

through a jelly bag; then take the juice of a lemon, and half a gill of Rheniſh wine; ſo ſweeten it to your taſte with double refined ſugar, and ſet it on the fire; beat the white of an egg, and put in the froth only to clarify it; when you think it will jelly, take it off the fire, and ſtrain it into your glaſſes.

## *The* RESTORATIVE JELLY.

Take ſhavings of hartſhorn, eight ounces; iſing-glaſs, one ounce and a half; eringo root dried, two ounces; elecampane root, half an ounce; ſnails, one pint; one viper; bruize the ſnails, and break the viper in pieces; ſlice the eringo root, and boil all the ingredients in three quarts of ſpring water over a ſlow fire, till it comes almoſt to a jelly; then ſtrain it through a flannel bag, and add to it four ounces of white ſugar candy, two Seville oranges, and half a pint of Rheniſh wine, the whites of ſix eggs beat very well: begin with taking a quarter of a pint twice in a day at eleven in the morning, and four in the afternoon; and if the ſtomach will bear it, drink half a pint at a time.

## A WHIP SILLIBUB.

Take one quart of cream, boil it, let it ſtand till cold; then pare a lemon into a pint of white wine, add the juice of a lemon and

ſugar; whiſk it all together till pretty thick, fill your glaſſes, and let it ſtand a day before you uſe it; if you like it perfumed, put in a grain or two of amber greaſe or muſk.

## A SACK POSSET.

Take three pints of cream, boil it with cinnamon, mace, and nutmeg; beat ſix eggs very well, leaving three whites; when your cream is cold, put in the eggs; then ſtrain all through a cloth wet in roſe water, then add one pint of ſack, and ſweeten to your taſte; then put it in a baſon, and ſet it on a pot of boiling water; keep it ſtirring one way till it thicken like a cuſtard; then add two ounces of naple biſcuits, and ſtrew on ſome grated ſugar.

## A COLD POSSET.

Take a pint of March beer, and ſweeten it, and the juice of a large lemon; then put ſugar in a bottle, and a pint of good cream; ſet your poſſet cups on the floor, put in your ſugar and churn them in a bottle; then pour your cream out of the bottle as high as you can; let it ſtand an hour or two more if you pleaſe.

## ALMOND *or* FILBERT CREAM.

Boil your cream; to a pint of cream, take a quarter of a pound of almonds blanched and beat middling ſmall, a little cinnamon water, and ſugar; then cool it and fill your diſh.

## CINNAMON CREAM.

Take three gills of cream, half an ounce of cinnamon beat fine; ſo mix it, and boil it up with ſugar to your taſte; when it looks thick and browniſh, run it through a hair ſieve into the diſh.

## LEMON CREAM.

Take the juice of two lemons, and ſome of the peel, and ſugar; beat the whites of four eggs and one yolk, but make as little froth as you can; ſome ſpoonfuls of water; the juice by degrees: ſet them on a ſlow fire, and ſtir it till it be clear jelly.

## CHOCOLATE CREAM.

To one pint of cream ſcrape two ounces of chocolate, let the cream boil; then mix it with a chocolate ſtick; add a little perfume ſteeped in roſe water, and ſweeten to your taſte; ſo put it in your diſh, and lay froth cream about it.

CITRON

## CITRON CREAM.

Beat a quarter of a pound of citron in a mortar, only reſerve a piece to cut ſmall; take three gills of cream, mill it with a ſtick till the citron mix; if not ſweet, add a little ſugar, orange flower water or ſack.

## BARLEY CREAM.

Take a quart of cream, and three ounces of pearl barley; boil it until it is pretty thick, you muſt mind that you boil it ſlowly with ſplit nutmeg, and a bit of cinnamon; be ſure there be no ſkim on it, ſweeten it to your taſte with loaf ſugar, and put in a little orange flour water; let it cool, and put it into your glaſſes; this will anſwer lemon.

## *To make* ICE CREAM.

Break large pieces of ice very ſmall, and mix a large quantity of ſalt with it, to prevent its freezing together again; then place it in a tub, and put your cream in a deep pewter diſh; place it in the midſt of your tub, and keep your cream ſtirring till it begin to ice and grow thick; then put it in the mould to take the ſhape; put the cover on cloſe, and cover the tub with ice; when enough iced, take off the cover, put the mould

mould in warm water, and turn it out into a glaſs; ſo ſend it to table.

N. B. Forty minutes will be ſufficient to give the impreſſion of the mould.

## SACK CREAM.

Boil one quart of cream, ſweeten it, and put in lemon peel, having in the glaſs or baſon, you intend putting it in, the juice of half a lemon, and nine ſpoonfuls of ſack; put the cream upon them by a ſpoonful at a time, when almoſt cold, and let it ſtand all night.

## RASP CREAM.

You muſt mix it with cold cream, and whipt cream on the top, the ſame with orange and quince; codlings and gooſeberries, the pulp is put through a ſieve.

## WATER FRITTERS.

Put a pint of water in a ſtew pan, let it boil; then ſqueeze in the juice of an orange or lemon; ſet it over a gentle fire; put in as much flour as will make it the thickneſs of a paſte, add a little ſalt and nutmeg; then beat it ſmooth, let it ſtand till cold; then put in eight eggs, yolks and whites; beat it again very ſmooth, fill a haſh pan half full of fat; and when

when near boiling, drop the paſte out of a tea ſpoon, till your pan is near full; ſhake it, and they will turn themſelves; grate ſugar over them.

## CREAM CHEESE.

Take one quart of cream, put it in a bladder; tie it up cloſe, and hang it in a cellar; let it hang a fortnight, and it will be fit for eating.

## FAIRY BUTTER.

Boil four eggs hard; bruiſe the yolks in a baſon, with half a pound of freſh butter, a little orange flour or roſe water, with a handful of fine ſifted ſugar; ſo run it through a ſquirt.

## LEMON BUTTER.

Take a lemon peel, and put it in half a gill of water, and let it ſtand all night; take ſix whites, two yolks of eggs, beat them well; ſo take lemon and ſqueeze into it, and a little of the water that your peel lies in, with a little roſe water; beat them well together, and ſet them on a clear fire; ſtir it well together until it begins to grow thick, and put in as much ſugar as you think fit, the largeſt of a walnut of butter, and ſerve it up.

ORANGE

## ORANGE LOAVES.

Take ſix or eight Seville oranges, grate off the outſide, then cut a round piece out of the end and ſcoop out all the meat, and boil the ſkins in ſeveral waters till both tender and clear; in the laſt water put in a little good ſugar to clear the ſkins; when both tender and clear, fill them with half a pound of butter beat to a cream, the yolks of ten eggs, a quarter of a pound of almonds well beat, and better than half a pound of ſugar; mix all together; ſo fill the ſkins, and bake them in a diſh, with half a pint of water and half a pound of grated ſugar; they being well covered with paſte, which take off when they come from the oven, pour off the liquor, and ſerve them up with wine or ſack in cups; grate fine ſugar on them.

## An ALMOND TART.

Take a quarter of a pound of almonds blanched and beat very fine, with roſe water, a little milk, and eight eggs well beat, half a pound of ſugar, half a pound of butter, lemon peel candied, and citron; mix all theſe well together; ſo make your cruſt; lay paſte in the bottom, and put all in your pan to bake; cut the paſte from the top in narrow ſlices, and lay them like trellices, with ſome diſtance between each.

## *To burn* ALMONDS.

Blanch half a pound of almonds into a preſerving pan, with three ounces of fine ſugar, two ſpoonfuls of orange flour water; ſet them on a quick fire, keeping them ſtirring all the time; ſo turn them out for your uſe.

## *To make* SUGAR KNOTS.

Take a quarter of a pound of double refined ſugar, beat it in a mortar very fine, and ſearce it through a pair of fine ſearcers; then take ſome gum dragon that has been ſteeped in roſe-water, and make it ſtiff paſte; ſo make pretty fancies; wet a cloth, and keep the paſte in until you have made uſe of it all; ſo keep them, and gild them with clean gold, laid on with the white of an egg.

## *To make* BLACK CAPS.

Cut your apples on one ſide, and core them, fill them with lemon peel cut in pieces, and a little cinnamon and ſugar; lay them into a tin pan, with their open ſides down; ſet them into an oven, and let them ſtand till enough; there muſt be a gill of wine and water in the pan; then take them out and ſcoop out all the pulps; mix it up and fill your ſkins.

*To*

## *To make a* HEDGE HOG.

Take a pound of almonds, beat them in a mortar, eight eggs well beat, leave out four whites, a little ſugar, a glaſs of roſe-water, and a gill of milk; ſet them on the fire, and ſtir them till they are thick; let them cool, and make up your hedge hog; ſtick it with almonds cut ſmall.

N. B. You muſt have half a pound of butter in your pan.

## *A* QUIRE *of* PAPER.

Take one pint of cream, eight eggs, leaving out two whites, three ſpoonfuls of flour, three of ſack, and one of orange flower-water, a little ſugar, half a nutmeg, and a quarter of a pound of butter; mix all well together, mixing the flour with a little cream at firſt that it may be ſmooth; butter your pan for the firſt pan-cake, and let them run as thin as poſſible to be whole; when one ſide is coloured, it is enough; turn them out of the pan on the bottom of a diſh turned up; let them be turned as even one upon another as you can; this quantity will make twenty.

## SWEET WAFERS.

Take the very beſt London flour, put it through a pair of ſearcers to take out the

knots; then take a little ſpring water, and as much loaf ſugar as will ſweeten it; mix it with flour like pan-cake meat, and be ſure to beat it exceeding well.

## COLOURED WAFERS.

You muſt mix ſome with chocolate, ſome with turme, ſome with powder blue, ſome with cochineal; you now perfume any of them by putting a little into your water; when you mix them with theſe colours, they muſt be all put through a thin cloth or bag to take out the dregs; then oil your wafer; put them in tins and bake them.

## A PERFUME.

Boil ſix ſpoonfuls of roſe-water, with two grains of ambergreaſe; the ſame of civet and ſugar a little pounded.

## An AMULET *of* EGGS.

Beat your eggs very well in a baſon, ſeaſon them with ſalt, and if you like it ſome pepper, have a frying pan ready with a good deal of butter; let it be thoroughly hot, then pour in your eggs, and ſtrew over it ſome parſley ſhred ſmall; when you think it enough, you may ſqueeze in the juice of a lemon or orange, and ſerve it for a ſide diſh.

## *To dreſs* SPINAGE *and* EGGS.

You boil the ſpinage green, and drain it well; put ſlippets under it; take ſix eggs, potch them very white; ſo lay the ſpinage with melted butter over them.

## FRIGASEE *of* MUSHROOMS.

Take a quart or more of large muſhrooms, and ſome ſmall ones; cut the large ones in four pieces, and throw them into ſalt and water for half an hour; then put them into a pan, and let them ſtew in their own liquor and a little cream; toſs them half an hour; then take them and put them into a cullender, drain them, take a gill of that liquor they were ſtewed with, as much white wine, as much gravy, a little white pepper, mace, and nutmeg, an anchovy waſhed, an onion, and a ſprig of thyme; then ſet them on the fire, and when they are boiled well ſtrain them through a hair ſtrainer; then put them into a ſtew pan again, and put in the muſhrooms, a piece of butter as big as an egg rolled in flour, and ſtir it well with a ſpoon; then ſcald a little ſpinage, ſhred it ſmall, and ſtrew it amongſt them; ſo diſh it up, and ſerve it to the table.

## To dreſs FISH of all Sorts.

### *To roaſt* SALMON.

Scale and dreſs it very clean, ſo ſkewer it round; when it is ſlit down the belly, ſeaſon it very well with beat mace, grated nutmeg, and a little pepper and ſalt; then put it into a round mug that will hold it, and fill the belly full of forcemeat, and ſew it; put in ſome claret and water into your mug, and ſome butter on the top; ſo bake it in the oven; it will take two hours baking, and mind it do not ſtick to the bottom of the baking diſh; ſo pour your gravy from it, whelm your diſh; it muſt be round, and the back upwards; then melt ſome good butter, and put to it ſome gravy, capers, and good freſh cockels, two anchovies, and a little of the gravy, that it was baked with, and put it upon the ſalmon; garniſh with horſe radiſh, ſliced lemon, beans and ginger.

### *To ſtew* SALMON.

Take a ſide, ſcrape it, waſh it, and dry it very well with a cloth; then put in one jowl into a large ſtew pan, with about a quart or three pints of gravy, a pint of claret and white wine together, a bunch of ſweet herbs, an onion ſtuck with cloves, and a little pepper; then put in a gill of oiſters, half a gill of cockles, a gill of capers, a few muſhrooms,

and

and two or three blades of mace; grate in half a nutmeg; let it boil an hour, having the tail piece cut into ſix pieces, ſeaſoned with nutmeg, pepper and ſalt; then broil it brown on both ſides, diſh up your ſtewed ſalmon, and lay broiled ſalmon round it; thicken the gravy with butter and flour; then pour it over the fiſh; garniſh with horſe radiſh, and fried parſley, ſlices of lemon, barberries and capers; ſo ſerve it to the table.

## *To pot* SALMON.

Take it, waſh it very clean, and dry it with a cloth; take out the chain and ſmall bones, then ſeaſon it very high with ſalt, white pepper, mace and nutmeg; then ſet it in the oven to bake with as much butter, as will keep it moiſt; then take it out from the butter, and preſs it a little; put it into your pots, and cover it with clarified butter, and the butter it was baked with.

## *To bake* SALMON.

Dreſs it, cut it into broad pieces; and ſeaſon it with pepper, ſalt and nutmeg pretty high, and lay it on an earthen diſh; to every piece, a piece of butter; ſo ſet it in the oven to bake, with as much ale and vinegar as will be ſauce, and a little water; you may lay it on a clean diſh, but ſend it up with the gravy.

## *To pickle* SALMON.

Slit the ſalmon down the back; take out the bones, as bare as you can wipe the blood clean of; put as much water in a kettle as will cover it; when it boils, put in as much ſalt as will make it very ſharp; let it boil ſharp three quarters of an hour; take it out to cool, don't break it; let the pickle ſettle, clear it off, and ſkim off the fat; add to it three quarts of vinegar; if the ſalmon be large, an ounce of black pepper, half an ounce of clove pepper, two ounces of mace, a quarter of an ounce of ſplit nutmeg, and a quarter of an ounce of cloves; boil all theſe up, and let it cool, then put in your ſalmon.

## *To collar* SALMON *or* TROUTS.

Take a jowl of ſalmon, ſcrape it, and cut it into ſeveral pieces, but not through the ſkin; then cut it croſs, and ſeaſon it with mace, pepper and ſalt, and a few ſweet herbs ſhred ſmall; ſtrew them over the ſalmon and roll it hard like brawn, which ſew in a cloth; ſet on a pan with water, when it boils, put in a handful of ſalt, an onion, a little vinegar; put in the ſalmon, let it boil, and when enough, take it up, let the pickle boil longer, and when the ſalmon and pickle are cool, put them into a pot.

*To*

## *To marinate* SALMON.

Cut your ſalmon in ſlices, fry them in ſallad oil, and ſet them away; then put into a pan as much claret and wine vinegar as will cover them; put in a faggot of ſweet herbs, ſage, ſorrel, bay leaves, ſalt, pepper, nutmeg, and ginger, a little mace and cloves; boil all theſe well in a pan; lay your ſalmon in an earthen pot, and all being cold; pour the liquor on it, cover it cloſe up; and you may either ſerve it hot or cold, with the ſame liquor over it, ſpices and lemon ſliced.

## *To roaſt a* COD's HEAD.

Take the head and ſhoulders of a cod on your fiſh plate, and put it in a pan of boiling water, made ſharp with ſalt; let it boil half a quarter of an hour, then ſkin it; let it cool a little, ſeaſon it with pepper, ſalt, mace and nutmeg; add good ſtore of ſweet herbs, do it over with the yolk of an egg; lay it on a dripping pan before the fire, it being briſk; throw on a little grated bread, and dridge in a little flour; baſte it very well with butter, put in a little claret into your pan; when the one ſide of the head is brown, turn the other, but do not turn it over; infuſe two anchovies in a little water, ſtrain it off, and melt ſome butter, with that water, thick and ſmooth;

grate in a little nutmeg, put in a little catchup, and ſome oiſters; then put in the claret that was in the pan with the fiſh, and garniſh your diſh with horſe radiſh, ſliced lemon, and fried fiſh.

### *To dreſs a* COD's HEAD *another Way.*

Boil it in ſalt and water, and a bunch of ſweet herbs; then for ſauce, take a pint of white wine, a pint of oiſters, a little of their pickle, ſhred half a lemon peel, half a gill of capers, and an anchovy; then melt a pound and a half of butter, put in the lemon, anchovy, capers, a little mace and pepper; mix all together, the white wine, oiſters, and pickle, when the head is enough; then drain it well, lay it on a diſh, and pour the ſauce over it; garniſh the diſh with lemons, barberries, and fried fiſh; ſo ſerve it to the table.

### *To ſtew* COD.

Cut it in thin ſlices, lay them one by one in the bottom of a diſh; put to them a pint of white wine, half a pound of butter, ſome oiſters or cockles with their liquor, a little mace, bread crums, pepper and ſalt; ſtew them till enough.

## COD *in* RAGOO.

Boil your cod in water, ſalt, and a few bay leaves; make a ſauce for it of butter, pepper, capers, oiſters, and lemon juice; lay your cod on the diſh, and pour the ſauce over it.

## *To roaſt a* TAIL *of* LING.

Take a whole ling, cut off the tail and ſhoulders, waſh it very clean; then take a large handful of ſpinnage, a ſmall handful of parſley, thyme, ſweet marjoram, a little ſhalot, the yellow rind of a lemon ſmall ſhred; then ſeaſon it with a little ordinary pepper, ſalt and nutmeg; add to it a few capers, freſh cockles; fill the part of the belly that is left, and ſew it up; then make holes with a penknife, and ſtuff in all the reſt of your ſtuffing all over the ling; then ſcore it a little, lay it down in a dripping pan to broil; you muſt baſte it with good thick cream; when it is taken well to roaſting, dridge, and baſte it with butter, ſave what runs from it; then take three anchovies, infuſe them in water, as much as to make your ſauce; take a pound of good butter, and dridge in a little flour ſo as to make it thick enough; then grate in a little nutmeg, a little claret, a few oiſters, capers, a little catchup, and put it

upon your fiſh; garniſh with fried fiſh, criſp parſley, ſliced lemon, cockles, horſe radiſh, and what other pickles you pleaſe. This ſauce will do for any other fiſh; it will do better than gravy to be in your ſauce.

## *To collar* LING.

Take a large tail of ling, cut off the thick edges; lay where it is thin, and make all alike thick; ſeaſon it with black pepper, ſalt and nutmeg; take ſome parſley, ſpinnage, ſweet marjoram; ſhred the out rind of a lemon very ſmall, and put in; make your fiſh pretty green with green herbs, which ſtrew on the inſide of your fiſh; roll it hard up in a cloth, tied with tape at both ends; boil it in ſalt water and vinegar more than three quarters of an hour, according to the bigneſs of your fiſh; then the ſtrings will ſlacken, take it up, and tie it very hard again; let it drain, when the pickle is cold put it in.

## *To broil* HADDOCKS.

Skin them, ſeaſon them with pepper and ſalt, ſtrew on ſweet herbs, and break among them, according to your quantity, an egg or two; then ſtrew on a little grated bread, and put them into a collop pan to broil; broil them pretty brown, baſte them well with butter; they muſt be ſcored a little; ſo

beat

beat a little butter, and toſs them into it with their own liquor: ſend them up; you may garniſh with lemons, oiſters, and barberries.

## *To ſtew* CARP.

After your carp is gutted and waſhed clean, cut it in pieces, and fry it brown; ſave the rowns and melts, and fry them alſo to garniſh with; have ready in a ſtew pan a quart of gravy, a pint of wine, four anchovies, ſome ſcraped horſe radiſh, one ſhalot ſmall ſhred, a ſlice of lemon, and a piece of butter; let it ſtew gently, and thicken with butter rolled in flour and a little cream; ſo ſerve it up; garniſh with rowns, melts, and fried parſley.

## *To force a* CARP.

Get a pike with a couple of ſoles; bone them, and mince their fleſh with onions, pepper, ſalt, nutmeg, freſh butter, and crumbs of bread; mix all theſe with eggs, and fill your carp with it; ſtew it in an oval pan, over a ſlow fire with butter, white wine, pepper, ſalt, cloves, and a bunch of ſweet herbs; when enough, have ready a good ſauce made with cullis, morrels, truffles, muſhrooms, artichoke bottoms, and ſhrimps; ſerve up your fiſh with this over it.

## *To broil a* CARP.

When your carp is prepared, rub it over with melted butter, and ſhred it with ſalt; broil it on the gridiron; then have ready a ſauce of melted butter, anchovy, capers, vinegar, and ſlices of lemon; ſeaſon with pepper, ſalt, and nutmeg; you may either pour the ſauce over it, or ſend it to the table in a boat.

## *To ſtew a* TURBOT's HEAD.

Waſh it very clean; take out the gills, ſcald it in ſalt and water, take the black ſkin off the back; then do it over with the yolk of an egg and flour, brown ſome butter, and fry it brown; then take ſome freſh broth, either of fiſh or meat; put half broth, and half white wine; ſeaſon it with pepper, ſalt and nutmeg, a whole blade of mace, a little whole pepper, an onion, and a faggot of ſweet herbs; let it ſtew ſlowly three quarters of an hour; then thicken it with a quarter of a pound of butter, rolled in flour; put in a little catchup and oiſters, if you have them; take out your herbs and onions; garniſh with horſe radiſh, capers, and ſliced lemons; ſo ſerve it up.

## A TURBOT PYE.

Take the head of a turbot, waſh it very clean; cut it into pretty large pieces, and ſet it in ſome ſalt and water; when it boils, put in your turbot to ſcald; then take it out to cool and drain; ſeaſon it with pepper, ſalt, mace and nutmeg; if you *like* it ſweet, you muſt put into your pye, currants, a little wine and butter; if you be for ſavoury, put in oiſters, cockles and capers.

## *To bake a* TURBOT.

Butter the diſh you deſign to bake it in; cut the head and tail off your turbot, and ſeaſon it with ſalt, pepper, nutmeg, and a little mace; lay them in the diſh, with a pint of white wine; lay butter upon them, throw over them ſome crumbs of bread and parſley ſhred; bake it brown, and ſerve it with ſhrimp or anchovy ſauce.

## *To ſouce a* TURBOT.

Boil your turbot; then take a little of the water it was boiled in, with white wine vinegar, ſpices, a bunch of fennel and bay leaves; lay your turbot in an earthen pot, and when the liquor is cold put it to it; cover it cloſe for uſe.

*To*

## *To ſtew* EELS.

You muſt ſkin them, and ſeaſon with ſalt and nutmeg; do them over with ſweet herbs, the yolk of an egg, and fry them pretty brown; then have a little gravy made of fiſh, ſeaſon it with a whole onion, an anchovy, a a faggot of ſweet herbs; ſo when your eels are fried, duſt in ſome flour; ſo ſtrain your gravy, toſs them up, and ſtew them a little: oiſters are proper for any ſort of fiſh, criſp parſley, lemon, and barberries.

## *To collar an* EEL.

Take a large eel, ſlit it right down the back, and take out the bone; ſeaſon it with ſalt, nutmeg, and the yellow rind of a lemon ſhred ſmall; then take ſome ſweet herbs, ſpinnage, parſley, a little ſweet marjoram, and two or three leaves of ſage; ſhred them ſmall, level your eel, and ſtrew them on; then begin at the tail, and roll it hard up with a piece of old cloth; ſo boil it till you think it be enough amongſt ſalt and water, and put in a little white wine vinegar; when the pickle is all cold, put them together; ſo uſe it.

## *To ſtew* TENCH.

Cut them in pieces, and fry them brown in butter; then ſet them on in a ſtew pan, with the ſame butter, a little white wine, verjuice, ſalt,

ſalt, pepper, and nutmeg; when the fiſh is ſtewed enough put in ſome capers, oiſters, the juice of lemons, and muſhroom-pickle; ſo ſerve them up.

## *To bake* TENCH.

Waſh, gut, and ſcale them; put them in your diſh with ſome good ſtrong gravy, muſhroom catchup, a ſhalot, an anchovy, pepper, mace, ſalt, lemon peel, and ſweet herbs, with half a pint of white wine; lay ſome pieces of butter on the fiſh; cover them cloſe, and bake it an hour: When enough, lay it on a hot diſh, ſtrain the gravy, and add to it the juice of a lemon, ſome ſmall muſhrooms, and thicken your ſauce with the yolks of eggs, and cream well beat together; mix it by degrees that it don't break.

## *To marinate* SOLES.

After the ſoles are well waſhed, dried, and ſkinned, dip them on both ſides in the yolks of eggs; then duſt them with flour, put them in a frying pan, with as much Florence oil as will cover them; fry them till they are brown and of a bright colour; take them out, ſet them to drain, and let them be cool before you put on the pickle.

For the pickle, take white wine vinegar boiled with ſalt, pepper, cloves, and mace;

put it in a long diſh, and lay in the ſoles; garniſh with fennel and flowers.

### *To marinate* SMELTS.

Waſh and gut them, dip them in whites of eggs, and grated bread; ſo fry them, and let them ſtand till cool; then make a ſouce of vinegar, a little ſalt, and ſweet oil; mix it well together, and pour it over them; ſo ſerve them up in ſecond courſe: they will keep in this a week.

### *To ſtew* SOLES.

Dreſs them well, and ſeaſon them a little with pepper, ſalt, and nutmeg; do them over with the yolk of an egg; fry them pretty brown; then take them out, and take a piece of butter and brown it in your pan; then put in a little water, duſt in a little flour, and add to that as much gravy as you think will ſtew them, either made of fiſh or fleſh, an anchovy boned and waſhed, and an onion; let it ſtew a little while; then take a little white wine, lemon, and a bunch of ſweet herbs, as thyme and ſweet marjoram; put in your ſoles, and let them ſtew awhile; then take out your herbs, onion, and lemon; if your ſauce be thin, thicken it with butter rolled in flour; you may put in freſh oiſters: garniſh with muſhrooms, oiſters, lemon, and horſe radiſh.

*To*

## *To ſtew a* CARP FISH.

Stick your carp in the belly, and let out all the blood; then gut, ſcale, and dreſs it very clean; take a pint of water, a pint of claret, one whole onion, two or three blades of mace, ſome corns of pepper, ſome nutmeg, a bunch of ſweet herbs, and a bit of lemon; let them ſtew ſlowly together, cloſe covered; then take out your onion, herbs, and ſpices; thicken it with a quarter of a pound of butter, and flour; put in the blood with more wine, and mix them altogether: garniſh with horſe radiſh, muſhrooms, ſliced lemon, morrels, and truffles.

## *To pickle* OISTERS.

Open an hundred oiſters, that the liquor be not loſt; let it ſettle, then ſtrain it; put to it half a pint of vinegar, a little ſalt, whole pepper, mace, and a ſprig of roſemary; ſet it on the fire, with a little white wine; ſkim it till it riſe no more; then put in the oiſters, and let them juſt boil; when cold, put them in a jarr, and cover them cloſe down with a bladder.

## OISTER AMULET.

Take thirty large oiſters, give them three quick boils in ſalt and water; ſtrain and beard

them; and when cold, put to them nine eggs well beat, a little parſley, ſalt, and nutmeg, and half the liquor of the oiſters; they muſt be cut ſmall, fried with butter, and browned on the fire; ten minutes will do it. For ſauce, take the remainder of the liquor, put to it an anchovy, and let it diſſolve over the fire; then ſtrain it, thicken with butter, and pour it over the omelet.

## *To ſtew* OISTERS.

Open them, and waſh them in a little vinegar and water, then lay them upon a ſearce to dry; take a little white wine, a piece of good butter, and two or three duſts of flour; boil it till thick and white, put in your oiſters, and grate in a little nutmeg; let them ſtew very little. If you pleaſe, you may put in ſhred parſley, and ſerve them up with ſlippits.

## OISTER LOAVES.

Make up your loaves the bigneſs of a half-penny loaf, only make them round; then take off the top, and pick out the crumb without breaking the out-ſide; then have ſome freſh oiſters, plump them over the fire with butter; cut every oiſter into three or four pieces; take a piece of butter, put it to the crumb as much as to moiſten it well; do it over a clear fire, and throw in your oiſters with

with a little nutmeg, and ſhred parſley; then put all into the cruſt again, and lay on the top; tie it on with twine, ſo have ſome clarified butter; when it is hot, throw in theſe loaves; turn them, let them fry until they be brown, and ſerve them up: you may make cockles and lobſter loaves the ſame way.

## An OISTER PYE.

Open and waſh them; take ſome good fat ling, bone, ſkin, and ſhred it ſmall; then take ſome ſweet herbs, ſuch as parſley, ſpinage, ſweet marjoram, and thyme; ſeaſon with pepper, ſalt and nutmeg; then beat a couple of eggs, grate in a little bread, according to your quantity; you muſt put in ſome clarified butter, work all theſe together; make up pretty large balls, a lare of balls, and a lare of oiſters; you may cut ſome ſmall pieces of fiſh, ſeaſoned, and done with herbs and eggs, to lay amongſt it, if you pleaſe; put in ſome butter, and a little white wine; ſo bake it.

## WHITE FISH SAUCE.

Take half a pint of broth, three or four ſpoonfuls of water, two or three anchovies, a ſpoonful of vinegar, a ſmall onion, and a piece of horſe radiſh; boil it to half the quantity, and

add half a pound of butter, thickened with flour; let it juſt boil with the juice of a lemon.

## *Roaſt* LOBSTERS *alive.*

After you have tied them faſt on the ſpit, baſte them with water and ſalt till they are red, and then with butter; let the ſauce be anchovies diſſolved in white wine, a little pepper, and the juice of a lemon.

## *To pot* LOBSTERS.

When your lobſters are ſufficiently boiled, take them whole out of their ſhells; ſeaſon with ſalt and pepper of both kinds, nutmeg, ginger and mace; put them in a pot with as much butter as will bake them, and ſet them in the oven; when enough, take them from the butter, and put them in your pots, adding a little more ſeaſoning; then cover them with the butter they were baked in.

## *To ſtew* LOBSTERS.

After the lobſters are boiled, ſo as to come clean from the ſhell; ſeaſon with pepper, ſalt and nutmeg, and very little mace; put it in the oven with as much butter as will cover it; let it ſtand ſo long as to melt the butter in the oven,

oven, ſkim the butter; then take a little white wine, the gravy that comes from the lobſters, and a little broth or gravy; put this to the body, and heat it in a ſtew pan for ſauce to the tail and claws; ſo ſerve it hot up.

## *To pot* TROUT's HEAD.

Take ſome red ſanders, and boil it in ſalt and water, and a little ſaffron; when it is cold, put in the trouts; let them lie twenty-four hours; then dry them very well, and put them in a pot; ſeaſon them with pepper, nutmeg, and mace covered with butter, and baked two hours; then put them carefully in your potting pot, ſkim off the clear butter, and fill it up; you may do any ſmall fiſh the ſame way, after they have lain in pickle as before; or you may dry flour, and broil them; ſend them to the table with plain butter.

N. B. If not red, omit the red ſanders and ſaffron.

## *To ſtew* BURN TROUTS.

Waſh them, and ſeaſon with pepper, ſalt and nutmeg; ſo ſtew them in a pan with butter and ſhalot, and add a ſpoonful of ver-juice, or the juice of a lemon, and half a gill of melted butter; lay them with their tails in the

the middle of the diſh, and their heads around it; garniſh with green parſley.

## MOCK TURTLE.

Take a calf's head with the ſkin on, ſcald off the hair by putting it in a pan of boiling water, and letting it juſt boil; then ſplit it, and lay it in cold water all night; then bone, and clean it well, cut it into ſmall ſquare pieces. Make a ſtrong gravy of four, five, or ſix pounds of lean beef, according to the ſize of the head, ſome black pepper corns, a carrot, a turnip, four onions, a faggot of ſweet herbs, the rind of a lemon, and one anchovy; draw this down to the quantity you want; ſtrain it; when cold, take off the fat, and add a quarter of an ounce of mace beat, ſeven cloves, one nutmeg, as much Cayen pepper as will lie on a ſhilling, with ſalt to your taſte. Lay the head in a deep earthen pot, with ſweetbreads and pallates; ſhred the tails and claws of two boiled lobſters, oiſters, morrels, and truffles; pour the gravy on, and ſet them in the oven for two or three hours; then take it out, and add a pint of Madeira or Liſbon wine, and Port mixed: thicken your gravy with butter.

## LEG *of* PORK *ſtuffed and roaſted.*

Make a ſtuffing of ſage, onions, parſley, pepper, ſalt, crumbs of bread, and a little fat;

fat; mix it up with eggs, and ſtuff your pork with it; then lay a caul all over it, and roaſt it; when about half done, take off the caul, ſcotch it with a knife, and criſp it.

## PORK CUTLETS.

You take a neck or loin of pork, cut off the ſkin, and cut it into cutlets; ſeaſon with ſage, parſley, thyme, pepper, ſalt, and crumbs of bread; broil them, and ſerve them with butter, ſhalot, vinegar, and gravy.

## *To make* PORK SAUSAGES.

Take a pound of lean pork, and a pound of hog's fat, ſhred them ſmall; then take white pepper, mace, nutmeg, cloves pounded, ſage, two or three tops of roſemary, and ſalt to your taſte; mix all well together with a little cold water, and fill the ſmall guts prepared for the purpoſe.

## *Another way to make* SAUSAGES.

Take pork, more lean than fat, ſhred it fine, with ſome of the leaf; ſeaſon with ſage, pepper, ſalt, and nutmeg; ſprinkle a little wine into it, clean the ſmall guts, and fill them, tying them up in links.

## *To make* BLACK PUDDINGS.

Catch the blood from the hog, and ſprinkle ſome ſalt into it; to two quarts of blood put a quarter of a peck of chimmons; then boil a quart of milk, and put in the crumbs of a penny loaf; put it to the blood, and ſtir it all together; then put in an ounce of Jamaica pepper, one nutmeg, a handful of marjoram pounded; when you fill the guts have by you hog's lard, cut in dices; mix it with the other ingredients as you fill them; after you have linked them tie them in bunches, and put them in a kettle of boiling water, let them boil half an hour, and mind you prick the links with a pin; hang them up in a dry place, and they will keep a fortnight.

## *To ſtuff a* LEG *of* PORK.

You take parſley, ſpinage, winter ſavoury, thyme, and marjoram, ſhred them ſmall, and ſeaſon with pepper, ſalt, and nutmeg; make holes with a pen-knife all over the pork, and put in the ſtuffing; ſo boil it.

## *To ſtuff a* LEG *of* VEAL.

Shred a little beef ſuet very ſmall, and put to it grated bread, parſley, ſweet herbs, lemon rind ſhred ſmall, and two eggs; ſeaſon with pepper,

pepper, ſalt, and nutmeg; then make holes with a knife, and ſtuff it in; you may either roaſt or boil it; if you boil it, you muſt do it in a cloth.

### *To ſtuff a* FILET *of* VEAL *with forcemeat.*

Cut off the filet as large as you like it, then take ſome of the beſt of the veal that you leave, ſkin and ſhred it very ſmall; take double the weight of ſuet, and ſhred it with the veal; ſeaſon with mace, pepper, ſalt, a few ſweet herbs, and nutmeg; work it up with a little mild ale, and ſtuff your veal: when roaſted, lay it on the middle of the fiſh, with Scotch collops round it; or if it be large, it will be a diſh of itſelf, with gravy ſauce.

### *To ſtuff a* LEG *or* LOIN *of* VEAL.

Take parſley, thyme, and marjoram, a few onions and ſpinage, ſhred them ſmall; to which add grated bread, ſalt, pepper, and nutmeg; mix all this up with the yolk of an egg; ſo ſtuff your veal.

### VEAL A-LA-MODE.

Cut out the bone, and take the ſkin of a filet of veal; take ſalt, pepper, mace, and pounded cloves, ſweet herbs, lemon peel, and ſhalot, ſhred ſmall; then cut the ſkin off about

half a pound of bacon, cut it into pieces about the thickneſs of your finger, dip them in the ſeaſoning, and roll them up in the veal; tie it cloſe, and bake it, with the yolks of eggs rubbed all over it, and pieces of butter laid on; when enough, take out the veal and ſerve it.

If you would keep it any time, take it from the gravy, and pour over it as much ſweet butter as will cover it; tie a paper over it, and when you eat it, cut it in thin ſlices, and ſend it to table, with oil, vinegar, and the juice of lemons beat up together.

## *To boil a* LEG *of* VEAL *and* BACON.

Lard your leg of veal all over with pretty large lardens of bacon and lemon peel, boil it with a piece of bacon; when the bacon is enough, cut it into ſlices; ſeaſon with dried ſage and pepper; diſh the veal, lay the bacon round, ſtrew it over with parſley, and ſerve it with green ſauce, made thus: Beat two or three handfuls of ſorrel in a mortar with a couple of pippins, and put to it vinegar and ſugar; mix this with melted butter.

## VEAL BLANQUETS.

Roaſt a piece of veal, cut off the ſkin and nervous part; cut it into little thin ſlices, put ſome butter in a ſtew pan over the fire with chopt onions, fry it a little; then add a duſt of flour,

flour, and moiſten it with good clear broth; put to it a faggot of ſweet herbs, and young onions; ſeaſon with ſpices, and make it of a good taſte; then put in your veal, thicken with yolks of eggs, and cream; put in grated lemon, nutmeg, and chopped parſley, lemon juice, and make it ſavoury.

## VEAL OLIVES.

Cut ſix ſlices off the fillet of veal; ſeaſon them with pepper, ſalt, mace, and nutmeg; rub them over with the yolk of an egg, and lay on ſome good forcemeat; roll them up tight, ſtick a ſkewer into each, fry them brown, and then ſet them to ſtew in ſome good gravy; thicken with butter and flour, and add the juice of a lemon and white wine.

## VEAL OLIVES *another way.*

Cut ſome of the fleſh off a fillet of veal; lay it with marrow, two anchovies, the yolks of two hard boiled eggs, a few muſhrooms and oiſters, ſweet herbs, parſley, ſpinage, lemon peel, ſalt, pepper, mace, and nutmeg; then take your veal caul, and lay a lare of bacon and of the ingredients above one upon another, and roll all upon the caul to be roaſted or baked; when enough, cut it in thin ſlices, and ſerve it with ſtrong gravy.

## *To ſtew* VEAL.

Cut your veal in ſmall pieces, ſeaſon with ſalt, whole pepper, mace, an onion, and lemon peel; ſtew it in water with a little butter; when enough, ſtir in the yolks of eggs well beat; toſs them to and frow before you take them off the fire.

## VEAL COLLOPS.

Cut a leg of veal into thin ſlices, and hack them with the back of a knife; lard them thin with bacon; then take a few pounded herbs and grated nutmeg, and ſtrew over them a little ſalt and flour; fry them brown in ſweet butter; then take half a pint of gravy, a quarter of a pint of claret, one anchovy, one ſhalot, ſhred them, and boil them together; then put in a quarter of a pound of ſweet butter, the yolks of two eggs well beat; pour out the butter you fried them in, and put in your ſauce; ſhake it together, and diſh them up with lambs ſtones and ſweet breads fried brown; garniſh your diſh with lemon, morels, and truffles.

## WHITE SCOTCH COLLOPS.

Cut your veal in thin ſlices, lard them with bacon, and ſeaſon with cloves, mace, ſweet herbs, and grated bread; ſtew the knuckle with

with a little broth, a bunch of ſweet herbs, ſome cloves and mace; then take a pint of it, and put in two anchovies, a little white wine, ſome muſhrooms; thicken with the yolks of eggs well beat with cream; garniſh with muſhrooms, and ſliced lemon. If you pleaſe you may ſtuff the caul with forcemeat; boil it in a cloth, and lay it in the middle of the diſh with the collops round it.

## *To make* SAVOURY BALLS.

Take the fleſh of a fowl, beef ſuet, and marrow, of each an equal quantity, ſeven oiſters, a little lean bacon, with ſweet herbs, pepper, ſalt, nutmeg and mace; pound them in a morter, and make it up into little balls.

## *To make* FORCEMEAT BALLS.

Take a pound of veal, and the ſame weight of beef ſuet, a piece of bacon, and ſhred all together; beat it in a mortar very fine; then ſeaſon with ſweet herbs, pepper, ſalt, mace and nutmeg; add the yolks of two eggs, and make it into little balls.

## *To ſtuff a* CALF LIVER.

Shred ſuet, onion, ſweet herbs, and lemon peel ſmall; then add grated bread, ſalt, pepper and nutmeg, work it up with an egg;

ſtuff

ſtuff the liver at one ſide; let it boil an hour and a half; ſo ſerve it up with melted butter.

## *To ragout a* BREAST *of* VEAL.

Roaſt a breaſt of veal, and bone it; put it into a ſtew pan with ſome brown gravy, the juice of a lemon, one anchovy, and a little white wine; thicken it with butter rolled in flour; let it ſtew till it is thoroughly enough, add the yolks of four eggs boiled hard, the ſuckle cut in pieces with four artichoke bottoms; lay your veal in the diſh, garniſh it with lemon and barberries.

## BROWN GRAVY.

Take the ſcrag end of a neck of veal, cut it in pieces, fry them, and pour ſome boiling water into the pan, with onions, pepper, nutmeg, mace, a piece of bacon and carrot, a few ſweet herbs; let them ſtew in a pot till they be ſtrong, ſo ſtrain it off, and keep it for uſe; if not brown, put in a little courſe ſugar.

## CALF HEAD HASH.

Waſh the head very clean, and boil it well; when cold, take off the out-ſide ſkin; cut half of it in pieces, the ſize of a half crown each; lay them among ſome good brown gravy,

and

and thicken it with butter and flour; add to it a glaſs of white wine, and the juice of a lemon; then take the other half of the head, and ſcore it; ſeaſon with pepper, ſalt, nutmeg, and mace; broil it, lay it in the diſh, pour the haſh round it, and garniſh it with brain cakes and ſliced bacon.

## BRAIN CAKES.

Skin the brains and bruiſe them ſmall, with as much ſuet as brains, a little grated bread and ſhred parſley; ſeaſon with nutmeg and ſalt; mix in two eggs; then clarify your butter, and drop them into the pan, and fry them brown.

## CALF's HEAD HASH.

Boil it till the meat is near enough, then cut it into ſlices; put to it half a pint of white wine, half a pint of gravy, two anchovies, half a nutmeg, a little mace, and an onion; boil this up in the liquor half an hour, then ſtrain it; let it boil again, and put in your meat, with a little ſalt and lemon peel ſhred fine; let it ſtew a little; mix the brains with the yolks of eggs, and fry them brown to garniſh with; thicken with butter and flour.

## *To roaſt a* CALF'*s* HEAD.

Get a calf's head with the ſkin on, ſcald off the hair; boil it an hour and half; when cold, lard it with lemon peel, and ſpit it; when enough, make a good ſauce for it as for a haſhed head; put to it forcemeat balls, fried ſweet breads, eggs, claret, a little bacon, truffles, morels, muſhrooms, oiſters, and a little lemon juice; mix all well together, and pour it over the head.

## CALF'*s* HEAD SURPRISE.

You muſt bone it without ſplitting it, clean it well and fill up the vacant parts with meat; fill it up with forcemeat; and make it in the ſame form it was before; waſh it with eggs and crumbs of bread, and bake it; make for it a ragout, and ſerve it up.

## FRICANDOS *of* VEAL.

Cut ſome ſlices off a leg of veal, beat them, and lard them; then lay the larded ſide down, cover them the thickneſs of a crown piece with forcemeat; ſmooth them with beat eggs, lay them in a ſtew pan, with a little bacon under them; cover the pan and ſet it over the ſtove, and let them brown on both ſides, which muſt be done with the ſalamander; after you think they are enough on the under ſide, take

take them up and drain the fat from them; put them in again with ſome good beef gravy, let them ſimmer awhile; then drop in a little verjuice, lay them on the diſh, pour on a ragout of muſhrooms, truffles, and ſweetbreads; ſerve them hot.

## *To roaſt* VEAL SWEETBREADS.

Lard them with ſmall lard of bacon; run a ſkewer through them and faſten them to the ſpit; roaſt them till they are very brown; lay them on a diſh with gravy; and ſerve them up hot.

## *To fry* VEAL SWEETBREADS.

After having blanched and cut them in two, ſo as to lie flat upon the diſh, dip them in the yolks of eggs and crumbs of bread, and fry them brown on both ſides; lay them on your diſh with ſhred parſley.

## FRANGUS *of* VEAL.

Take a breaſt of veal, cut it in pieces, and lay it in a ſtew pan, with as much water as will cover it, two onions, a head of garlick, a faggot of herbs, white pepper, and mace, with a little ſaffron to colour it; let them all ſtew together till your veal be tender, in the mean time have two tins of rice ſet on your ſtove

to ſwell, one with plain water, and the other with ſaffron water that it may be yellow; when your veal is enough, ſtrain the gravy and thicken it with butter and flour; add the juice of a lemon and a glaſs of white wine; ſo diſh it up with little heaps of rice laid all over it.

## FRUGUM DOWS.

Take a fillet of veal and cut it into four pieces, lard them with bacon, and ſeaſon with pepper, ſalt, and nutmeg, and a little mace; place them in a diſh and ſet them in the oven; when they are enough, put them into a haſh pan with ſtrong gravy, and throw in artichoke bottoms and ſweetbreads; garniſh with lemon.

## *To ſtew a* BEAST'*s* HEAD.

Take a beaſt's head, and take out all the bones; then waſh it well in water, and put it in a little to ſoak; then take it out, and dry it very much; ſeaſon it very well with pepper and ſalt, and put it into a mug to bake; put into it a quart of water, and a pint of ſtrong drink; you may put in a couple of onions; then lay on the bones, and cover it cloſe; ſet it in an oven with rye bread, and ſtew it very well.

## BEEF A-LA-MODE *to eat cold.*

Take a round of beef, lard it with bacon dipped in ſweet herbs and ſpices; tie it round with inkle, and put it in an earthen pot; put to it two bottles of red wine, one ounce of ſalt petre, ſome whole pepper, and mace, with a faggot of ſweet herbs, ſome cinnamon, ſalt, and as much hard water as will cover it; cover your pot with brown paper, and a ſheet of paſte; bake it; let it ſtand in the pot till cool; you may either ſend it to the table whole or in ſlices, with ſome of the liquor it was baked in.

## BEEF A-LA-MODE *to eat hot.*

Take a round or the thick end of the flank, lard it with bacon in thick lards, dipt in ſweet herbs, and ſpices; brown ſome butter in a ſtew pan, and put in your meat; brown it on both ſides, put in two ſhalots, pepper, ſalt, and a quart of water; let it ſtew ſix hours on a ſlow fire or ſtove, keeping the pot cloſe covered at the top that the ſteem don't get out; you may add a cup full of vinegar, and muſhroom pickle; ſerve it up.

## BEEF BULLE.

Take ten pounds of beef, and put in a pot with as much water as will cover it; an onion,

two

two green tops of celery, a little turnip and carrot, three cloves, and a little whole pepper; let it ſtew ſoftly three hours; then ſtrain the ſoap, and have ready artichoke bottoms; turnips and carrot, cut in dices; put all in a ſtew pan with ſome of the ſoop, thicken with butter rolled in flour; add a few capers, muſhrooms, morels, and truffles, a little walnut pickle, and a little catchup; you may add a little ſpinage boiled, and cut in dices; ſo ſerve it in a deep diſh.

## BEEF STAKES *ſtuffed.*

Cut ſome rump ſtakes, beat them flat; take the fleſh of a fowl, and a piece of the fillet of veal, ſome bacon, boiled ham, ſweet herbs, parſley, morels, truffles, and muſhrooms all well minced; put in it three or four yolks of eggs, with a little cream; then put it on to the ſtakes, roll them up, and tie them with pack thread; fry them in a good deal of butter; then drain the fat from them, and cut them in two; diſh them up the cut ſide up, and cover them a ſtrong gravy.

## RUMP *of* BEEF RAGOUT.

You muſt take ſhalot, thyme, parſley, pepper, ſalt, nutmeg, fat bacon, and boiled cheſnut, all chopt to a forcemeat; ſtuff your beef, put it in boiling water, and let it ſtew three

three hours; add burnt butter, claret, lemons, muſhrooms, two anchovies; ſo ſerve it up.

## BEEF STAKES *ſtewed in* CLARET.

Cut your ſtakes off a rump of beef, and beat them very well; have grated bread, parſley, ſweet herbs, onions, and ſhred them well together; ſeaſon with pepper, and ſalt; ſtrew the bread and herbs over them; fry them quick in butter, give your claret a boil, and put the ſtakes in as you fry them; thicken with butter and flour, and ſtrew a few muſhrooms over them.

## BEEF STAKES *fried.*

Cut them off the rump, and ſeaſon with pepper and ſalt; fry them in butter and throw them into a ſtew pan; when all are fried, pour into your frying-pan half a pint of white wine; when boiled, ſtrain it through a hair ſieve and ſkim off the fat; thicken it with butter rolled in flour, and pour it over the ſtakes.

## BEEF COLLAR'D.

Take the ſhort ribs or flank of beef, ſalt and ſaltpetre it, and let it lie in the pickle three or four days; drain it and bone it; have ſome hard boiled eggs, ſhred the yolks and whites ſeparate and green parſley; ſeaſon with mace, pep-

pepper, nutmeg and cloves, ſhalot ſhred ſmall and pounded herbs; lay the eggs and parſley in the ſpaces where you took out the bones; roll it up tight and boil it ſix hours; tighten it in the boiling. Add to the water it was boiled in a little ſalt and a handful of bran; let it boil a while, and ſtrain it when cold; take your beef out of the cloth, and put it in a mug, and cover it with the liquor; ſo keep it for uſe.

## *To pot* BEEF.

Take a piece of the round, take off all the ſkins and ſinews, cut it in thin ſlices; ſeaſon with pepper, ſalt, mace, and nutmeg, with a little duſt of ſage; then lay a lare of beef, and a lare of ſuet ſhred groſly, in a bake mug; cover it cloſe, and ſet it in the oven, four or five hours; drain it from the gravy, and beat it in a marble mortar, till it become paſte; add ſome fat in the beating, and an anchovy boned, preſs it cloſe in the pots, and cover it with clarified butter.

## *To ſtew a* RUMP *of* BEEF.

Bone the beef and ſtuff it with ſhred parſley, ſweet marjoram, the fat of bacon, and a little ſeaſoning; then take three quarts of water, a pint of claret, three anchovies, a whole onion ſtuck with cloves; ſtew it over the fire three or four

four hours cloſe covered; ſkim off all the fat, have ſome fried artichoke bottoms cut ſmall, turnips cut in dices and boiled, the ribs and bottoms of lettice, and the white part of celery cut ſmall and fried; put them all in, and let them ſtew an hour; thicken with butter and flour, and garniſh with barberries.

## BEEF OLIVES.

Cut a rump of beef into long ſtakes, waſh them with eggs, and ſeaſon them; lay in ſome forcemeat, and roll them up, ſo tie them faſt; either roaſt or ſtove them tender, ſauce them with ſhalot, gravy, and vinegar.

## BEEF COLLOPS *ſtewed.*

Cut beef in thin ſlices, as you would veal for Scotch collops; lay them in a diſh with a little water, a glaſs of wine, a ſhalot, ſome pepper and ſalt, a little ſweet herbs pounded; lay among them ſome ſlices of fat bacon, cover them cloſe, and ſtove them, a little time will do them; add a little muſhroom gravy, and ſerve them up.

## *To make* BEEF HOTCH-POT.

Take a briſket rand of beef, ſome mutton and veal; boil them together in a good quantity of water, ſkim it well; then mince cab-

bage, ſweet herbs, and ſliced carrots, and put in; ſeaſon with ſalt and pepper; let them boil till almoſt to a jelly; then ſerve them up on ſlippets.

## *A cold* HASH *of* BEEF.

Slice your beef, that has been boiled the day before, as thin as poſſible, and ſhred a ſhalot ſmall; then ſqueeze in the juice of a lemon or two; beat all together between two plates, as you would do cucumbers; when it is well beaten and taſte ſharp of the lemon, put it in a deep diſh, pick out the ſhalot, and pour oil on it; ſhred ſome parſley, and ſtrew over it; garniſh with lemon.

## TONGUE *and* UDDER *roaſted.*

Boil the tongue, ſkin it, and lard it with bacon; being well ſeaſoned with nutmeg, pepper, and cinnamon; ſtuff the udder full of cloves; then ſpit and roaſt them; baſte them with ſweet butter, and ſerve them up with claret ſauce; garniſh with ſliced lemon.

## OX TONGUES A-LA-MODE.

Take large ox tongues, boil them tender; ſkin them, and lard them on both ſides, leaving the middle undone; brown them, and ſtove them an hour in good gravy and broth; ſeaſon

ſeaſon with ſpices, and a faggot of herbs; put in ſome truffles, morels, ſweetbreads, and artichoke bottoms; you may ſerve them either hot or cold.

## *To roaſt a* NEAT's TONGUE.

Boil it till tender, peel of the ſkin, and ſtick the tongue all over with cloves, and ſmall lards of bacon; roll it up in the caul of veal or mutton; tie it to the ſpit, and roaſt it; make a ſauce for it with butter, juice of orange, and nutmeg grated; garniſh with barberries, and lemon.

## OX CHEEK *to be eaten cold.*

Bone it, and lay it to ſteep in white wine for twelve hours; ſeaſon with ſalt, pepper, mace, nutmeg, and cloves; roll it up, tie it tight with tape; boil it in water, ſalt, and vinegar, till it is tender; preſs it hard, and when it is cold, cut it in ſlices; and ſerve it with oil and vinegar.

## *To fricaſee* OX PALATES.

After having boiled your ox palates till they are very tender, blanch and pare them; ſeaſon with ſalt, pepper, nutmeg, and cloves beat fine, and fry them in butter; let them be brown on both ſides, then

diſh them up with this ſauce; diſſolve two or three anchovies in mutton gravy, grate a little nutmeg, and ſqueeze a lemon; ſo pour upon them.

## *To collar* OX PALATES.

Take half a dozen ox palates, blanch and boil them till they be tender; rub them with yolks of eggs, and fill them with forcemeat; roll them up, and tie them in little pieces of cloth; ſo boil them, when enough have ready in a ſtew pan, ſome ſtrong brown gravy; cut your collars in two, and put them in; let them ſtew a little, and add a glaſs of white wine, the juice of half a lemon, a few muſhrooms, and forcemeat balls.

## *Fricaſee of* TRIPE.

Take the thickeſt tripe, and cut it into little ſquare pieces; fry it brown; four yolks of eggs boiled hard, and ſhred ſmall, a little brown gravy, butter, capers, muſhrooms, and girkins ſhred ſmall; mix all theſe up hot together, and pour on your tripe; ſo ſerve it up with ſlippets.

## *To caſe a* HAM *or* TONGUE.

Take mutton ſuet and ſhred it ſmall, put it in a braſs pan with a little ſwines ſame and a little

little butter; ſtir it well, but it muſt not boil; run it through a hair ſieve, and ſtir it till it is cold; the ham muſt be boiled the day before and ſet before the fire; pour gravy over them, and grate the cruſt of bread; when quite cold ſet it on the diſh you deſign to ſerve it on, and lay on your caſing.

## *To cure* HAMS.

Let them hang up a day or two, then lay them in vinegar twenty-four hours, drain them out of that; take a handful of ſalt, an ounce of ſaltpetre, and half an ounce of ſalt prunel, beat theſe in a mortar; then put them in a frying-pan ſtirring over a gentle fire a full quarter of an hour till it looks brown, but be ſure it don't burn; when cold, rub your hams well and lay ſome on the fleſhy parts, and that part uppermoſt in the tray; in three days the ſalt will melt, then turn it over every day for nine days; when you ſalt it, put a clove of garlick in a rag, and put on the handle where you ſtuff in the ſalt; after the ham has been twelve days in ſalt, drain it and hang it up the chimney to ſmoke, with ſaw duſt lighted with chips.

N. B. When you have done your hams, you may put a piece of beef or tongues into the ſame pickle; but remember to let them hang a day or two before.

## *To roaſt a* HAM.

Clean it and ſoke it in water about ſix or ſeven hours, ſpit it, and while roaſting baſte it with hot water; when almoſt done, drain the water in the dripping-pan, and take off the ſkim; moiſten it with two bottles of Spaniſh wine; being done, take it off and diſh it up with a thick ſauce in the diſh.

## *To make* MOCK BRAWN.

Salt and ſaltpetre a ſwine cheek, boil and bone it; take four noughts feet and a piece of beef, lay them on the cheek, and cut the ears and lay in different places; roll it up in a cloth and tighten it with inkles; boil it eight hours and tighten it in the boiling; make a ſauce for it the ſame as you do for collar'd beef.

## *To fricaſee a* PIG.

Dreſs it for roaſting, ſkin it and cut it in ſmall pieces as other fricaſees, lay it in milk and water an hour; then drain it and put it in a ſtew pan with a quart of water and a pound of butter, a large blade of mace, and a little white pepper, an anchovy and lemon peel, a bunch of ſweet herbs and an onion; after they have ſtewed a while, take them care-

carefully out again; let the pig ſtew till it be tender; then beat three yolks of eggs with a little cream, but take care it don't break; you may add a little white wine; garniſh with ſippets, lemon, oiſters, muſhrooms, and barberries.

### *To roaſt a* PIG *the nature of Lamb.*

Take a very fat pig, dreſs it, and cut off the ears very cloſe; ſkin it and ſpit it either whole or in quarters; baſte it as lamb, and when almoſt enough, throw over it ſome ſhred parſley and a little ſalt; ſerve it up with gravy.

### *To collar a* PIG.

Cut it down the back and cut off the head; bone it, and ſhred a handful of ſage, grate one nutmeg, a little mace and pepper, a handful of ſalt, and ſeaſon it in the inſide; then roll it up hard and bind it with a tape; ſew it in a cloth, and boil it in water and oatmeal until a ſtraw may pare it; then hang it in the cloth till cold; put to the water it was boiled in a pint of white wine and little whole pepper; boil it half an hour, and when cold, ſtrain it and put in the pig without the cloth; when it has lain a day you may cut it.

## *A* PIG *roaſted.*

Put in the belly a piece of bread, ſome ſage and parſley chopped ſmall, a little ſalt; ſew it up and ſpit it, duſt it well with flour, and when you ſee it begins to brown, rub off all the flour, then rub it with a feather dipped in oil to prevent its bliſtering. Split it, cut off the ears and under jaws and lay round; make a ſauce with the brains and melted butter.

## PIG *in* JELLY.

Cut it in quarters and lay it in a ſtew pan with the feet, one calf's foot, a pint of white wine, a quart of water, a little ſalt and nutmeg; ſtove it gently two hours; lay it in a deep diſh, the ſkin ſide down; ſtrain the jelly and pour over it, with ſlices of lemon and ſprigs of parſley; when cold, turn it out on another diſh and ſend it to table.

## *To dreſs* HOG's FEET *and* EARS.

Split the feet and put them into melted but ter, ſpreading bread crumbs with pepper and ſalt over them, and broil them before the fire; cut the ears in ſmall pieces, and ſlice onions and put amongſt them, with a pint and half of gravy, pepper and ſalt; let them ſtew half an hour; but before you diſh them, put in a piece

piece of butter made up with flour, and a ſpoonful of made muſtard.

## *To make* WHITE PUDDINGS.

Take three penny loaves, grate them and dry them before the fire; take ſeven eggs, leave out four whites, a gill of good cream, beat them well; ſome beat cinnamon and nutmeg, mix it with your bread, put in a little ſalt; then take more than a pound of good beef ſuet ſkinned and ſmall ſhred, more than a pound of currants picked and rubbed, half a pound of powder ſugar, a quarter of a pound of almonds blanched and groſsly beat, two candied ſkins ſhred, put in a glaſs of brandy or ſack; mix all theſe together; ſo fill them.

## *To dreſs a* HANCH *of* VENISON.

Lay over the outſide lards of bacon, and cover it with paper, over that put a courſe paſte, and on the outſide another paper; put it on the ſpit and lay it to the fire; baſte it well with good beef dripping, and when near enough, take off the paſte and let it brown awhile; ſo lay it on the diſh and ſerve it up.

## *Another way to dreſs a* HANCH.

Being larded with thick bacon, and ſeaſoned with ſalt, pepper, ſpices and ſweet herbs, pickle

it with vinegar, ſalt, pepper, onions, parſley, ſweet baſil, thyme and bay leaves; being pickled enough, put it on the ſpit and baſte it with the pickle; diſh it up with thick ſauce and a little vinegar.

## *To dreſs a* LOIN *of* VENISON.

The loin being larded with bacon, and ſeaſoned with ſalt, pepper, and pounded cloves, let it ſteep for three or four hours together in white wine with verjuice; ſalt a bunch of ſweet herbs, a lemon, and three or four bay leaves; then roaſt it before a moderate fire, and beſprinkle it with your pickle; when roaſted, lay it on your diſh, with a good ſauce under it made of ſtrong gravy, with a little vinegar and lemon; garniſh with ſliced lemon and capers.

## *To ſeaſon* MUTTON *like* VENISON *for a* PASTY.

Bone a hind quarter of mutton, and beat it with a rolling-pin; beat an ounce of white pepper and nutmeg, a quarter of an ounce of cloves, a handful of ſalt, and ſeaſon your meat with it; rub it over with warm blood, and bake it with a little ſtrong broth.

## *To ſtuff a* SHOULDER *of* MUTTON.

Shred a handful of parſley, a few oiſters and capers, three anchovies, and one onion; mix all together with a little nutmeg, and work it up with the yolk of an egg; ſo ſtuff your mutton; then take a pint of claret, and when your mutton is almoſt roaſted, ſave ſome of your ſtuffing to mix with the claret for ſauce.

## BREAST *of* MUTTON *ſtewed.*

Run a ſkewer croſs the ribs on the back ſide of it, and lay it in a pan, with as much water as will cover it; after it has ſtewed an hour, put in a carrot cut in dices, a faggot of ſweet herbs, and two onions; let them ſtew half an hour; then put in a turnip cut in dices, and let it ſtew till the meat be tender; then take out the herbs and onions, and add a little butter rolled in flour; ſo toſs it up; lay your meat upon the diſh, and have ready a ſpoonful of capers, two ſpoonfuls of elder vinegar, which put in your broth as ſoon as taken off the fire; pour it on the meat, with the carrots and turnips and a little ſpinage cut in dices.

## *To collar a* BREAST *of* MUTTON.

Bone it, cut off the neck end and ſome of the fat; ſeaſon with a little nutmeg, pepper,

and ſalt; lay on the ſide where you took out the bones ſome parſley, ſpinage, and onions, ſhred ſmall, with the yolks of four eggs hard boiled; make it equal; then roll it up like a collar, bind it tight with tape, and bake or boil it; if baked, cover it with mutton broth, and lay the bones in to help the gravy; let it ſtand all night before you uſe it, for it will break if you cut it hot; when you uſe it, take the fat off the gravy, cut the collar in thin ſlices, warm it ſlowly and thoroughly in a haſh pan, with a little of the gravy; add a few pickles ſhred, a little butter rolled in flour; ſo ſerve it up hot.

N. B. It will keep three or four days.

## *To dreſs a* SHOULDER *of* MUTTON *in* BLOOD.

Rub it all over with blood, then ſprinkle it with ſweet herbs, lay it in a kell of veal, and then ſprinkle it with blood; ſpit it, and while roaſting baſte it well; make an anchovy ſauce for it, and ſerve it up hot.

## SEASONING *for* MUTTON CUTLETS.

Sweet herbs, parſley, ſhalot, pepper, ſalt, and grated bread.

*To*

## *To dreſs a* SADDLE *of* MUTTON.

Take a ſaddle of mutton, cut off the two nuckles that it may ſit even on the diſh; then take off the ſkin as neatly as you can towards the rump without taking it quite off; have ſome lean ham, truffles, muſhrooms, onions, parſley, ſweet herbs, pepper, ſalt, and ſpices well chopped together; ſtrew it over your mutton; then put the ſkin over it, and wrap it over with paper; tie it, and lay it to roaſt; being done, take off the paper and ſkin and cover it with grated bread; when well coloured, diſh it up with a little good gravy in the diſh.

## *A* HARRICO *of* MUTTON.

Take a neck or loin of mutton, cut it in ſix pieces; ſeaſon with pepper and ſalt; paſs them off on both ſides in a frying pan or ſtew pan; put to them ſome good broth, a faggot of herbs, carrots, and turnips cut in dices, and three or four ſmall lettices; you may put in half a dozen of ſmall onions if you like them; ſtew all well together, and when enough ſkim off the fat; garniſh with turnips and carrots.

## *To force a* LEG *of* MUTTON.

Let all the meat be taken out, leaving the ſkin whole; then take the lean and make it into forcemeat thus, to two pounds of meat put three pounds of beef ſuet; take all the ſkins from the meat, then ſhred both very fine, beat it in a mortar till it be thoroughly mixt; then add a little matter of grated bread, ſome cloves and mace well beaten, pepper and ſalt, ſome pounded herbs, and mix all well together with ſix eggs; put it into the ſkin again and roaſt it; ſerve it up with anchovy ſauce; if you boil it lay collyflowers or French beans under it on the diſh; garniſh with pickles, ſliced orange, forcemeat balls, or ſauſages.

## *To ſtew a* LOIN *of* MUTTON.

Skin your mutton and lay it in a ſtew pan the fat ſide down; cover it with water, and put in a bunch of herbs, a little carrot and turnip, an onion, a few corns of pepper and blades of mace; let it ſtew gently till quite enough; then ſtrain the gravy, and thicken with a little butter and flour; add the juice of a lemon, and half a pint of claret or port wine; lay it on the diſh and pour the gravy over it: garniſh with barberries and ſliced lemon.

## *To dreſs* MUTTON CUTLETS.

Cut them off the neck, beat them and ſeaſon with pepper and ſalt; then cover them all over, except about two inches of the bone, with forcemeat, and ſmooth it with a knife; take as many pieces of white paper as you have cutlets, butter them on one ſide with melted butter; dip your cutlets in butter, and ſtrew a little grated bread over them; wrap each cutlet in a piece of paper, leaving out the bone about an inch; then cloſe your paper, cut off what is too much, and broil your cutlets half an hour; then take off the paper, and lay them round on the diſh; your ſauce muſt be butter, gravy, and lemon.

## *To haſh a* SHOULDER *of* MUTTON.

Half roaſt a ſhoulder of mutton; then cut off all the meat, except what is on the blade bone, which muſt be ſcored croſs and croſs, and ſeaſoned with a little pepper, ſalt, and mace, a little grated bread and parſley, and laid before the fire to gril; in the mean time cut the reſt into ſmall pieces, and put it in a ſtew pan with ſome good gravy, pepper, ſalt, and mace, a little butter rolled in flour, a little muſhroom pickle, the juice of a lemon, and a glaſs of white wine; pour the haſh into your diſh, and lay the blade bone in the mid-

dle;

dle; ſtrew over it a few capers and muſhrooms, and ſerve it up.

## A MUTTON HASH.

Take a roaſted leg of mutton, take off all the ſkin, and cut the meat from the bone in thin ſlices; ſtrew upon it ſome parſley and chives, with ſome truffles and muſhrooms cut pretty ſmall; then put it altogether into a ſauce pan, with ſome pepper and ſalt, and a ſlice or two of lemon; put ſome good gravy and turn it two or three times in a ſtove; thicken it with cullies, and ſerve it up.

## *To dreſs a* NECK *of* MUTTON.

Strew your neck of mutton with ſhred parſley, and roaſt it; when it is almoſt roaſted, throw over it ſome ſalt, white pepper, and grated bread; ſerve it up to table with gravy and the juice of oranges.

## SHEEPS RUMPS *with* RICE.

Clean ſome ſheeps' rumps, and put them in to ſtew with ſome good broth; when enough take them out to cool; then take rice well picked and waſhed, put it in a pot with good fat broth, an onion ſtuck with cloves, a little pepper and ſalt; let it be well ſeaſoned and very thick; when done put it to cool; then take

take the ſheeps' rumps, and put them round the rice neatly as you can; do them round in eggs and crumbs of bread; then take a frying pan with ſome hog's lard, put it over a ſtove, and when the fat is hot put the rump into it; fry them a good colour, and garniſh with crimpt parſley.

## *To ſtew* SHEEPS' RUMPS.

Cut them in pieces, and put them in a ſtew pan, with ſome broth, a few corns of pepper and blades of mace, a bunch of herbs, and an onion; let them ſtew till tender; then ſtrain the gravy, and thicken with butter rolled in flour, the juice of a lemon, and a glaſs of white wine.

## *To force a* LEG *of* LAMB.

Take a large leg of lamb, make a ſlit on the back ſide, take out ſome of the meat; then chop it ſmall, with marrow, ſuet, oiſters, anchovies, onions, ſweet herbs, and a little lemon peel; ſeaſon with ſalt, pepper, nutmeg, and mace; pound all thoſe well in a mortar, and put it in where you took out the meat; ſew up the ſkin, and roaſt or bake it; ſtew ſome oiſters in white wine and a blade of mace; keep out the largeſt to lay with anchovy ſauce, muſhrooms, and a good deal of gravy; ſo ſerve it. Fricaſee the loin and lay

round it; cut it into pieces, and ſeaſon with pepper, ſalt, mace, nutmeg, and cloves, ſavory herbs, and onion; fry them in butter; when enough, pour out the butter, clean the pan, and put in a little white wine, a pint of ſtrong gravy; ſtew your lamb in the gravy; then add an anchovy, a few oiſters and muſhrooms with the liquor, a piece of butter rolled in flour, and the juice of a lemon: garniſh with pickles and lemon.

## *To ragoo* LAMB.

Roaſt a quarter of lamb, and when near enough drudge it with grated bread into the diſh in which you intend to ſerve it; put a cullis of veal, with ſalt, pepper, anchovy, the juice of a lemon, and a few olives; warm it, lay in your lamb, and ſerve it up.

## *A* FRICASEE *of* LAMB.

Take a loin of lamb, cut out the ruffeſt of the bones, cut it in little pieces and put it into milk and water an hour; then put it in a ſtew pan with water and butter, pepper, ſalt, and ſhred parſley and onions, the rind of a lemon ſhred ſmall; let it ſtew gently; then put in a piece of ſweet butter rolled in flour; toſs it up in cream till it be ſmooth ſauce; add a little white wine, and garniſh with ſippets, ſliced lemon and muſhrooms.

*To*

## *To ſtew* LAMB.

Cut a loin of lamb as for cutlets; beat them and rub them on both ſides with the yolk of an egg; ſeaſon with pepper, ſalt, and ſweet herbs; drudge them with flour and fry them; when all fried, put them in a hot ſtew pan with brown gravy; thicken it with butter and flour; have ready boiled, a bunch of aſparagus, cut it and add to the meat, with capers and two ſpoonfuls of elder vinegar.

## PAPER STAKES.

Take a neck of mutton, and cut every rib by itſelf, and hack them with the back of a knife; then ſeaſon them with nutmeg, pepper, ſalt, and mace; then take ſome clean white paper, butter it, and put them in every rib by itſelf, lap them up, and lay them in a dripping pan, ſet it before the fire, and let them broil, and mind to turn them; when they are enough, lay them on your diſh with their papers on, and pour ſome gravy about them and ſerve them up. You may make your gravy of the neck end, boil it, put in an onion, and a little ſweet herbs; when it is enough, you may put in a gill of white wine, and pour it on your ſtakes.

# SOOPS.

## WHITE SOOP.

Boil a leg of veal in ſoft water and half a pint of milk, a little mace, an onion, and a ſmall bunch of herbs; when it is well boiled, ſtrain it and let it ſettle; then put it in a pan, with a handful of vermicelli, and a few force-meat balls; thicken with cream beat with the yolks of eggs; ſalt to your taſte.

## WHITE SOOP *another way.*

Cut a knuckle of veal in pieces, and boil it with a pullet, and half a pound of almonds beat fine; ſkim it clean, and ſeaſon with ſalt and a blade of mace; you may boil a chicken to put in the terrine with it; then take the yolks of four eggs, beat them well with a little cream; ſtrain your ſoop and thicken it, and ſerve it very hot.

## LEEK SOOP.

Boil a knuckle of veal or neck of mutton very tender with a bunch of ſweet herbs; this done, ſtrain your ſoop and put it in a ſtew pan, with leeks cut ſmall and boiled; ſalt to your taſte; boil a chicken and lay in the terrine with the ſoop over it.

## PEAS SOOP.

Boil a quart of white peas till the hulls come off; put in a gill of ale, two anchovies, ſome white pepper; ſtrain them through a cullender; then take a handful of celery, two handfuls of ſpinage, ſome green mint, cut them ſmall, and put in the pan with the ſoop; fry ſome ſippets of bread and pour your ſoop upon them; ſo ſerve them up hot.

## *Another* PEAS SOOP.

You boil a quart of peas in water till they burſt; then add to them the liquor that a large piece of beef has been boiled in, or a leg of pork, with ſome corns of pepper, and one anchovy; let them boil a good while; then ſtrain them, and preſs the peas through a cullender; put them in a ſtew pan with celery cut ſmall, mint and marjoram dried and pounded; make a hole in the top of a French roll and ſcoop out all the crumb; ſet it in the terrine and pour the ſoop upon it.

## GREEN PEAS SOOP.

Take ſix quarts of water, the ſcrag end of veal, one quart of green peas, whole pepper, mace, and an onion; boil this down to a gallon,

gallon and ſtrain it; preſs the peas through a cullender; ſkim off the fat, and in the mean time have ſome lettice, ſorrel, mint, parſley, and cucumbers, cut in pieces and put in a ſtew pan, with a good piece of butter, and now and then a duſt of flour; keep them ſtirring or the butter will oil; when they are ſtewed, put them in the pan with the ſoop, and a pint of young green peas boiled.

## *Another* GREEN PEAS SOOP.

Take peas without ſheeling them, and beat them in a mortar with ſome ſpinage; put it in a pot with water and the ſhank of a ham, black and clove pepper, and a bunch of herbs; let them be well boiled, and ſtrain them through a cullender, and ſkim off the fat if there be any; then take ſome young peas, lettice, and cucumbers cut in pieces, a little ſorrel and ſpinage; ſtew them in a ſauce pan with butter; when enough, put them in a pan with your ſoop, and thicken with butter and flour.—Or you may make your ſoop thick by putting a handful of flour in when you firſt ſet them on the fire.

## *A good* GRAVY SOOP.

Boil a hough of beef, with a bundle of herbs, an onion, a little ſalt and whole pepper; then take two or three pounds of lean beef

beef cut in ſlices; put in a ſtew pan a piece of butter, and flour it; let the ſtew pan be hot, and ſhake it till the butter be brown; then put in your ſlices of beef and cover them cloſe; let the fire be quick; turn it over and ſtrain in your ſtrong broth, with an anchovy, a handful of ſpinage, and endive boiled green, drained, and ſhred groſs; let it boil half an hour; then take out the beef, and ſerve up the ſoop with a knuckle of veal boiled in the middle.

## *Another* GRAVY SOOP.

Boil a leg of beef till you have all the goodneſs out of it, ſtrain it from the meat, and ſkim off the fat; take a good piece of freſh butter, put it in a ſtew pan and brown it; then put in an onion, celery, and ſpinage, and the ſtrong broth; ſeaſon it to your taſte, and put in the chips of French bread, and a French roll in the middle.

## TURNIP SOOP.

Have ready ſome good veal gravy; then pare your turnips and cut them in dices, fry them with clarified butter or hogs lard till they be brown; take two quarts of good gravy, and the cruſts of two French rolls; boil them all together, and ſtrain through a fine ſieve; your turnips being well drained from

from the fat, put them to the ſoop, and boil them till tender; you may add a couple of onions cut and fried; ſo ſerve it up, and let it be pretty thick of diced turnips.

## RICE SOOP.

Your ſtock muſt be of veal and fowl; put in half a pound of rice and a pint of good gravy, a knuckle of veal, ſtove it till it be tender; ſeaſon with mace and ſalt; make a rim round your diſh, and garniſh with heaps of rice, ſome coloured with ſaffron, and lay one heap of yellow and one heap of white all round.

## A SCOTCH BROTH.

Take a loin or neck of mutton, cut it in pieces, waſh it, and put in as much water as will cover it; when it boils, ſkim it clean, and ſeaſon with pepper and ſalt, a faggot of ſweet herbs, an onion, a bunch of parſley, carrots and turnips cut in dices, put in ſome barley, and let them ſtew well together; you muſt have a ſheep's head with the wool on, ſinged, ſoaked, and ſcraped, and it will be white; lay it in the middle, the meat round, and pour on the broth; you may either boil the head in the broth or in a pan by itſelf, but if you boil it by itſelf it muſt be in a cloth.

## PLUMB BROTH.

Take a hough of beef, boil it to rags; then ſtrain your broth through a ſieve, ſkim off all the fat, put in ſome whole cinnamon and mace; then put in your fruit according to your quantity, which muſt be prunes, currants, and raiſins; let it ſtew till the fruit be tender; then add a pint of claret, a little ſugar, ſome white bread dried and beat to a powder; garniſh with the ſame, and ſerve it up.

## *Another* PLUMB BROTH.

To a leg of beef, put five gallons of water; boil it till tender; then ſtrain it, and clean out your pot, and put the broth in again; ſlice the crumb of three French rolls, and ſoak it in ſome of the fat of the broth over the fire; then put in two pounds of currants well waſhed, two pounds of raiſins, and a pound of prunes; let them boil till they ſwell; then beat to an ounce of mace, half an ounce of cloves, one nutmeg, and mix it with a little of the liquor, and put it in juſt before you take off the pot; then put in a little ſugar and ſalt, a pint of ſack, a pint of claret, the juice of three lemons; you may put in a little ſagoe if you like it, and ſerve it up.

## *Another* PLUMB BROTH.

Take two gallons of ſtrong broth, put to it two pounds of currants, two pounds of raiſins, half an ounce of ſpices, half a pound of ſugar, half a pound of prunes, a quart of claret, the juice of three oranges and three lemons; thicken it with grated biſcuit or rice flour.

## ASPARAGUS SOOP.

Take twelve pounds of lean beef, cut in thin ſlices; then put a quarter of a pound of butter in a ſtew pan over the fire, and put in your beef; let it boil up quick till it begins to brown; then put in a pint of ale and a gallon of water; cover it cloſe, and let it ſtew gently for an hour and an half; then put in what ſpice you like in the ſtewing, ſtrain out the liquor, and ſkim off all the fat; add ſome vermicelli and celery, waſhed and cut ſmall, half a hundred of aſparagus cut ſmall, and palates boiled tender and cut; ſerve it up with a French roll in the middle, and ſpinage fried in butter.

## *To make* CAKE SOOP.

Take a leg of veal, take off all the ſkin and fat, take all the fleſh from the bone, and

and boil it gently on ſuch a quantity of water, and ſo long a time, till the liquor will make a ſtrong jelly when cold; this you may try by taking out a ſpoonful now and then and ſetting it to cool; when you find it very ſtrong, ſtrain the liquor through a ſieve and let it ſettle; then provide a large ſtew pan, with water and ſome China cups; fill the cups with jelly, and put them in the ſtew pan with water; let the water boil gently till the jelly becomes thick as glue; after which let them ſtand to cool, and turn them out upon a piece of new flannel which will draw out the moiſture; turn them once in ſix or eight hours, and put them upon a freſh flannel, and ſo continue to do till they are quite dry, and keep them in a dry warm cloſet: when you uſe them you muſt boil water and pour upon them, and ſtir it with a ſpoon till it diſſolve; you may add ſeaſoning or herbs afterwards.

## *To make a* CULLIS.

Cut ſome veal in pieces, and lay them in a ſtew pan with ſlices of ham, a couple of carrots cut, and a couple of onions; cover your pan over a gentle fire; when the meat begins to ſtick to the bottom uncover it and colour it all over, but let it not burn if it is done as it ſhould be; moiſten it with broth, and ſeaſon with ſweet herbs, ſlices of lemon,

garlick, and cloves; then take according to your quantity, and mix it thin with broth or water, put it in by degrees, let it ſtew ſoftly, and be well done; if you think it not deep enough in the colour, add ſome gravy, ſkim off all the fat, and take out the meat; then ſtrain the cullis, and keep it for uſe in little cups.

## WHITE CULLIS.

Cut your veal into ſmall pieces, lay it in a pan with ſome thin ſlices of ham, four onions cut; moiſten it with veal broth, or what you have boiled fowls in; ſeaſon with muſhrooms, a bunch of parſley, green onions, and white pepper; let it ſtew ſome time; then take out your meat and put in ſome crumb of bread, take the white of a fowl and pound it in a mortar; ſo mix it in your cullis, but it muſt not boil, and your cullis muſt be very white; if you think it not white enough, beat ſome almonds and put into it; then boil a glaſs full of milk and put it in your cullis, ſtrain it and put it in an earthen veſſel and keep it for uſe; you may uſe it for all ſorts of ſoop, or any kind of white gravy.

## *To make* SAUCES.

### FENNEL SAUCE.

Cut young fennel very ſmall, put it in a ſtew pan, with a little butter and a duſt of flour; ſeaſon with pepper, ſalt, and nutmeg; moiſten with a little white gravy; being thickened, throw in ſome gooſeberries blanched; let it be of a good taſte, and uſe it with ſalmon or mackarel.

### CAPER SAUCE.

Put in a ſtew pan ſome cullis of ham, with capers, chop them with a knife; ſeaſon with pepper and ſalt; make it reliſhing, and ſerve it hot.

### ONION SAUCE.

Put in a ſtew pan two onions, with ſome veal gravy, pepper, and ſalt; let it ſtew ſoftly; then ſtrain it off, mix them with a little melted butter, and ſerve them hot.

### MUSHROOM SAUCE.

Take muſhrooms, pare and mince them with a little green onion and parſley, put them in a ſtew pan with a little gravy; let them ſtew ſoftly over a ſlow fire; thicken with

with cullis of ham or veal; let it be good and reliſhing; ſo ſerve it up hot.

## GREEN SAUCE.

Take ſome of the graſs off wheat, pound it in a mortar with a cruſt of bread, mix it with a little gravy of veal and vinegar; then ſtrain it through a ſieve, and ſerve it cold with lamb or fowl.

## ANCHOVY SAUCE.

Take two or three anchovys, waſh them clean, take out the bones, cut them in pieces and put them in a ſauce pan, with thin cullis of veal and ham; ſeaſon with pepper; let it be hot and reliſhing: you may uſe it with fiſh or roaſt meat.

## ANCHOVY SAUCE *another way.*

Put two anchovys in a ſauce pan with a little water, a piece of horſe radiſh, and two or three corns of pepper; let them ſtew ſoftly; then ſtrain it and thicken it with melted butter; add the juice of half a lemon, ſo ſerve it hot.

## BREAD SAUSE.

Lay the crumb of white bread in a ſauce pan, with an onion pared and two or three corns

corns of pepper; put to them a little freſh water and let them ſtew gently; then take out the onion and pick out the pepper corns, mix the bread with a little good cream and melted butter; ſo ſerve it hot.

### *To burn* BUTTER *for* SAUCES.

Set the butter over the fire in a ſauce pan, and let it boil till it is brown; then ſhake in flour, ſtir it all the while; ſo uſe it for any ſauce that is too thin.

### *To make* BEEF TEA.

Cut a pound off the lean part of the buttock of beef into very thin ſlices, add to it a quart of water, put it over a quick fire, let it boil five minutes; take off the riſing ſkim, and decant the clear liquor for uſe.

## *To dreſs* POULTRY.

### *To roaſt a* TURKEY.

Pick your turkey, draw and ſinge it neatly; ſhred ſmall herbs and put them in a linen bag with butter and ſpices; put them in the belly of the turkey; roaſt it, baſte it with butter, and drudge it with flour; when enough, take out the herbs and ſerve it with anchovy

anchovy or brown ſauce: garniſh with lemon ſliced.

## TURKEY *roaſted with* OISTERS.

Your turkey being picked and drawn, cut the liver into bits; put it in a ſtew pan with a dozen of oiſters and a bit of butter; ſeaſon with ſalt, pepper, ſweet herbs, all ſpices, muſhrooms, and parſley; let it be a minute or two on the fire; then ſtuff your turkey with it, ſpit it, and tie over it ſlices of bacon, and paper; mean while have a ragoo ready for your turkey made thus:

Blanch three dozen of oiſters in boiling water, drain them, and take off the beards; put them in a ſauce pan with ſome ham cullis; let it be reliſhing; and when your turkey is roaſted pour this in the diſh with it; garniſh with ſliced lemon: you may add the juice of lemon in the ragoo.

## TURKEY *roaſted with* SHALOT.

Order your turkey as thoſe before, and make the ſauce thus: put ſome ſhalots in a ſauce pan with gravy and cullis, ſome juice of lemon, and pounded pepper; toſs it round on the fire till quite hot: your turkey being roaſted, pour this ſauce over it.

## *To carbonado a* TURKEY.

Roaſt a turkey till near enough, carve it, and croſs it with a knife to look like cheques; then waſh it over with butter, ſtrew ſalt over it, ſet it in a dripping pan to heat, turning it two or three times; then lay it on a gridiron over a clear fire; when broiled, diſh it up; pour over it a ſauce made of gravy boiled with a ladleful of drawn butter, anchovy, nutmeg, and grated bread; ſtrew it over with barberries, and garniſh with ſliced lemon.

## *To dreſs* CHICKENS *with Gravy.*

Take as many ſlices of bacon as you have chickens; ſeaſon them with ſalt, pepper, parſley, and ſavoury herbs, all ſhred very fine; then looſen the ſkins of the chickens breaſt, and thurſt one of thoſe ſlices in between the ſkin and the breaſt of each; then wrap them up with ſlices of bacon, and bind them with pack thread; put them on the ſpit, and roaſt them; when enough, take the bacon off the out ſide, diſh them up, and pour on them ſome good veal gravy; ſo ſerve them hot.

## *To broil* CHICKENS.

Get ſome fat chickens, ſlit them down the back, and ſeaſon with ſalt and pepper; broil them on the gridiron over a clear fire, let the

inſide lay next the fire, that the fleſh be not ſcorched; when they are half done, you may turn them often and baſte them; ſtrew over them ſome raſpings of French roll finely grated; ſhred parſley and butter makes a very good ſauce; or you may take a large handful of ſorrel, dip it in ſcalding water; then drain it, and have ready half a pint of ſtrong broth or gravy, a little thyme and parſley, a bit of burnt butter; to thicken it, lay the ſorrel in heaps, and pour the ſauce over it.

## *Pulled* CHICKENS.

Boil your chickens near enough; then flea them, and pull the white fleſh all from the bones; put it in a ſtew pan, with a little cream made ſcalding hot, the gravy that runs from the chickens, and a few ſpoonfuls of the water they are boiled in; to this add ſome parſley ſhred fine; give them a toſs or two over the fire, and ſhake up with them a little butter and flour; you may add a ſpoonful of white wine. Chickens done thus muſt be boiled the night before, and pull'd in pieces as broad as your finger and half as long.

## CHICKENS *with Aſparagus.*

Force your chickens with a good forcemeat, and boil them white; cut your aſparagus about an inch long, parboil them in water with a little

little butter and flour; this done, drain them; then melt a little butter, with ſalt, in a ſauce pan; put in a little minced parſley, cream, nutmeg, and pepper, with a bunch of fennel to the aſparagus; ſtew them gently, and ſqueeze in a lemon; pour it over your chickens, and ſerve them hot.

## CHICKENS *with Celery.*

Boil your chickens white; then cut two bunches of celery into bits about two inches long, and lay them in a ſauce pan; put in ſome cream, butter, and a little ſalt; ſtove them till they are thickiſh; then lay the chickens on the diſh, with celery between them; garniſh with ſliced ham and lemon.

## *To butter* CHICKENS.

Boil your chickens as for eating, in ſalt and water, with parſley and onions in their bellies; then cut them and take the ſkin off, and put ſome of the broth to them; cut a little parſley for each chicken; then take the yolk of an egg, and near a pint of cream, to three chickens; put theſe to your chickens, and boil them up; then put in lemon cut diceways, and a little flour to thicken it; you need not put in any butter except your cream be thin, and then a very little will do.

## FOWLS *in* FRICANDOES.

Pick and gut your fowls, truſs the legs inſide the body and blanch them; then cut them in two, break the bones a little, and lard it with bacon; this done, put it on the ſpit like other fricandoes; ſerve it up with ham cullis, or gravy taken out of the ſtew pan wherein it has been doing; and ſerve it up hot.

## *A* WHITE FRICASEE *of* CHICKENS.

Draw and ſkin them, lay them in milk and water; then carve them into legs and wings, cut them into ſmall pieces, leave out the bloody part of the back bone up to the neck, dry them with a cloth and put them into a ſtew pan with butter; ſeaſon them with mace, nutmeg, and ſalt, but they muſt not be brown; have ready ſome good freſh broth boiled very white, a little white pepper, an anchovy, and a blade of mace; then put the butter from the fricaſee, and put the broth through a ſieve; mix them all together, and let them ſtew till tender with the yellow rind of a lemon ſhred very ſmall; put in a bit of bacon and take it out again; then put in a few freſh oiſters, and thicken your fricaſee with two yolks of eggs well beat, five or ſix

ſpoon-

ſpoonfuls of ſweet cream, a piece of butter rolled in flour; toſs it to keep it from breaking, for it muſt be ſmooth and thick; garniſh with muſhrooms, oiſters, bacon, lemon, force-meat balls, freſh parſley; ſo ſerve it up; add a little white wine, and the juice of a lemon.

## FORCED MEATS *of all ſorts of* FOWLS.

Roaſt a chicken or pout; then take the meat off it, mince it with a piece of ſuet and a piece of bacon blanched, with the udder of a calf, and a little piece of boiled ham; mince them well together; being minced, ſeaſon it ſlightly with ſalt, pepper, ſweet herbs, fine ſpice, muſhrooms, and truffles if you have any, ſome crumbs of bread boiled in milk, and a couple of eggs; mince all together again, and make uſe of it, with all ſorts of meat done in this manner: The ſame may be done with partridges and pigeons, and make uſe of it as you think fit.

## *To boil a* TURKEY *or any* FOWL *with* OISTER SAUCE.

Waſh your oiſters very clean in their own liquor, which liquor ſtrain out into a ſauce pan; then put in your oiſters with a bundle of ſweet herbs, an onion, ſome mace, whole pepper, and lemon-peel; then take fifteen if large,

large, with twice as much ſuet ſhred ſmall, a little grated bread, two anchovies, the yolks of four hard eggs, a very little onion ſmall ſhred, with winter ſavoury and thyme; ſeaſon with ſalt, pepper, and nutmeg; mix it with the yolk of a raw egg, ſtuff the fowl with it under the ſkin on the breaſt while it is boiling; ſet your oiſters for ſauce to ſtew gently over the fire; when almoſt enough, take them out, and add to the gravy a quarter of a pint of white wine, and half a pint of ſtrong gravy, an anchovy, herbs, and ſpice; when well boiled, ſtrain all out of your gravy, and add three quarters of a pound of butter, to a quart of oiſters; if you find it ſo thin as to part, mix a little butter in flour, and throw in the oiſters with the juice of a lemon, and ſhred parſley to look green, and garniſh with oiſters and lemon; ſo ſerve it up.

## *To dreſs* DUNPUT HENS.

Take two fine young fowls not fat, and ſave their livers and gizards; cut the necks off very cloſe, but leave the ſkin long; parboil the livers, and ſhred them with the ſoft fleſh of the gizards ſmall; to each fowl, two anchovies, two yolks of eggs hard boiled, the bones of the anchovies ſhred very fine, half a handful of young celery, and two young onions white and green, as fair as tender; ſhred them

as

as fine as poſſible; then put all together, and ſeaſon them with pepper, mace, nutmeg, cloves, and cinnamon, beat fine; roll the ſtuffing with a piece of butter, and put it into the fowls necks; the ſkin muſt be tied ſo faſt as no water can get in; then put them in boiling water, and let them boil enough; then take them up; put in a ſtew pan a pound and a half of butter, boil and ſkim it; then put in your fowls, the breaſt down; cover them, and let them ſtew till a fine brown, as if roaſted; then take three anchovies, a pound of butter melted, a large ſpoonful of catchup; when they come to the table you muſt take out the ſtuffing, and mix with the ſauce.

### *How to order a Diſh of boiled* HENS.

Dreſs your hens ready for boiling; fill their bellies with the yolks of eggs boiled hard; then boil the hens, and when they are enough, lay them in order on the diſh; and pour your ſauce over them, and lay ſome ſlices of lemon, and ſtrew ſome oiſters over them, and lay ſlices of bacon round them within the diſh; and ſerve them to the table.

### SAUCE *for boiled* HENS.

Take and pare ſome turnips, and cut them into ſquare pieces like a dice, and boil them in ſome milk and water, but don't boil them too much;

much; then put them into a cullender to drain; then have bacon cut in the ſame form the turnips are, and boiled, and lay them together; then ſhred ſome lemons and oiſters; melt butter, and when your ſauce is ready put in your ſhred lemon and oiſters, bacon and turnips; mix all together; then it is fit to pour over your hens. You may boil a ſquare piece of bacon to lay in the middle of the diſh.

## *To bake a* RABBIT.

Take an old rabbit, lard it full of bacon, dreſs it as for boiling, put it in a deep pot; take a little thyme, marjoram, and ſavoury herbs, and a handful of parſley; ſhred theſe well together, and ſtrew over the rabbit as it lies in the pot; take half the peel of a lemon, and ſlice it thin as poſſible; lay on the herbs a quarter of a pound of butter and lay it on the ſmall pieces; then put in three or four ſpoonfuls of water or ſtrong broth; preſs all down and cloſe as you can, and cover them cloſe, ſet them in an oven, bake it as much as you would a ſtake pye; then take the rabbit out, and put to the herbs and liquor half a pound of butter; if thick pour it on the rabbits in your diſh and ſerve it up. If your ſauce be not thick enough, add the yolks of two eggs.

*To*

## *To dreſs* RABBITS *in the Nature of* WILD-FOWL.

Skin your rabbits, but don't cut the hinder legs; pare the ſkin off, and leave on the nails; then bone the fore-part down, to be next the kidney without breaking the ſkin; turn the breaſt over down to the rump, fill it up with forced meat, to be like the breaſt of a fowl; then ſkewer it up like wild-fowl; roaſt it like other fowls, and make gravy ſauce; garniſh with lemons.

## *A* FRICASEE *of* RABBITS *white.*

Dreſs your rabbits, and cut them in pieces; lay them in milk and water, then dry them, but leave out the bloody part of the head and neck, and the thin part of the belly; take a good piece of butter, and put it in a ſtew-pan; let it warm, ſo put in your rabbits; let it fry a little, but not brown; drain it from the butter, and ſeaſon with ſalt, mace, and nutmeg; have ready as much white gravy as you think will cover them; add to it a blade of mace, a little whole pepper, a little white wine, a ſmall faggot of ſweet herbs, and a whole onion, with a little rind of a lemon; ſtrain your gravy ſo put in your rabbits, and thicken with two yolks of eggs, ſix ſpoonfuls of

cream, a little butter and flour; toſs it up, and take care it does not curdle.

### *Fricaſee of* RABBITS *brown.*

You muſt brown the butter you fry it in; have ſome good brown gravy, with three anchovies waſhed, boned and ſhred; ſeaſon the ſame as the white fricaſee, and thicken with butter rolled in flour, and add a glaſs of white wine.

### *A* RAGOO *of* DUCKS.

Take two ducks, ſinge off the hair, and lard them with bacon; then half roaſt them, and cut them into quarters; then take a ſtew-pan, put in a piece of butter, and brown it; put in the ducks, with a pint of gravy, a gill of claret, and a gill of white wine; then take ſome veal ſweetbreads, fry them, put them amongſt the ducks, and let them ſtew well; add ſome forcemeat balls, ſome pickled oiſters, and anchovies, a few ſweet herbs, a little ſalt, pepper, and nutmeg grated, a lemon pared, and ſhred ſmall; work a piece of butter and flour together, and put it in to thicken the gravy; then diſh it up, and garniſh with ſlices of lemon, barberries, and any green thing you pleaſe. You may do chickens, lamb, or a breaſt of mutton the ſame way.

## *To boil a* GOOSE.

Put it in a pot with ſome broth, an onion cut in pieces, ſalt, pepper, mace, a few cloves, and a bundle of ſweet herbs; when it is enough, you may either ſerve it with onion ſauce in the diſh, or with a ragoo of muſhrooms poured over it.

## *To make a* RAGOO *of* GIBLETS.

Scald the giblets, and put them in a pan with good ſtrong broth; ſeaſon them high with ſalt, pepper, mace, and nutmeg, with a bunch of herbs; let them ſtew gently, then ſtrain the gravy, put them in again; let them ſimmer, and thicken the gravy with yolks of eggs.

## *A* RAGOO *of* PIGEONS.

Take pigeons, lard them in halves, and ſome whole; ſeaſon them with pepper, ſalt, mace, and cloves; dip them in yolks of eggs, dridge them with flour, and fry them brown; then put them into a pan, with as much gravy as will cover them; let them ſtew till they be tender; add a bunch of ſweet herbs, a piece of butter, an anchovy waſhed and ſhred ſmall, ſome oiſters and muſhrooms, a few capers, ſhred a whole onion; and you may roaſt ſome

larks, or any other ſmall birds, or fry ſome ſweetbreads, and put in amongſt them; when they are enough, take out the herbs and onion; then diſh them up, and garniſh the diſh with lemon and capers; ſo ſerve it up.

## *A* FRICASEE *of* PIGEONS.

Dreſs your pigeons very clean, and cut them into fricaſee meat, and dry them with a cloth; ſeaſon them ſlightly with pepper, ſalt, and nutmeg; take a quarter of a pound of butter, put in as much water as will ſtew them; when it boils, put them into it; put in a little of the out rind of a lemon ſhred ſmall, a bit of bacon to take out again, and a whole onion to be immediately taken out again; if you have ſmall onions in ſummer growing, (in the place of the other) put in a few of them ſhred ſmall, with a little parſley; let it ſtew half an hour or more, until it be pretty tender; ſkim off the fat, thicken them with a little ſweet cream, the yolks of two eggs, a little ſweet butter rolled in flour, ſo toſs it up; take care it does not curdle, and it will be a ſmooth white ſauce; add one ſpoonful of white wine; garniſh with ſliced lemon, bacon, and what pickles you pleaſe.

## *To ſtuff* PIGEONS.

Take the yolks of two eggs, and grated white bread, beef ſuet ſhred, half a nutmeg grated, a little

a little ſalt and thyme, with ſpinage ſhred ſmall; mix theſe well together, and green it with the juice of ſpinage; ſo ſtuff them.

## STEWED PIGEONS.

Take young pigeons, pick them clean; ſo take the liver and the fleſhy part of the gizzard, a bit of bacon and ſuet, ſhred them ſmall, a little grated bread, parſley, thyme, and ſweet marjoram; ſeaſon them with pepper, ſalt, nutmeg, and mace; mix all together with the white of an egg; ſo ſtuff your pigeons; fry them a little brown; when you think they are enough have ſome good brown gravy put in your pigeons, let them boil; thicken your gravy with butter, flour, anchovy, and a little white wine; have the yolks of ſix eggs boiled hard, two or three artichoke bottoms; boil theſe all together; ſo lay them on the diſh.

## *To pot* PIGEONS.

Take young pigeons, put them in a pot with as much butter as will cover them; then bake them till they are tender; put them in your potting-pots, preſſing them well down; ſo cover them with clarified butter; before you bake them, ſeaſon with pepper, ſalt, and nutmeg.

## PIGEONS *in Blankits.*

Truſs your pigeons as for boiling, and ſtuff them; the livers ſhred, with parſley, grated bread, pepper, mace, and ſalt, and a bit of butter; roll them up in puff paſte; tie them in a cloth and boil them; they will take an hour's boiling.

### *Another way.*

Fill the pigeons with butter, a little water, pepper, and ſalt; roll them up in light paſte, and boil them according to their ſize.

## *To roaſt* PIGEONS.

Pick and truſs your pigeons, and ſtuff them with a forcemeat made of the livers, minced with a little beef ſuet, or marrow and parſley ſhred ſmall, a little grated bread, pepper, ſalt, and beat mace; put this in your pigeons, with a little butter; ſpit and roaſt them; ſerve them with gravy in the diſh.

## *To make* FORCEMEAT *of the* LIVERS *of* FOWLS.

Take to the livers the fat of bacon, in the place of ſuet; mix it pretty green with herbs, as ſpinage and parſley; ſeaſon it with the ſame

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ſeaſoning, viz. clove pepper, ſalt, and nutmeg, a little ſhalot ſhred ſmall; you muſt do it as before.

### *To pickle* PIGEONS.

Pick them clean, draw them and truſs them as for boiling, take out the back bone, and ſeaſon them very high, with pepper, mace, nutmeg, and a little ſalt; then ſew them up again, and have ready in a ſauce pan ſome ſalt and water, with white wine, as much as you think will cover them; put them in when boiling; and when you think they are enough, ſet them by to cool, and pour the pickle cold on them. They will keep twelve months, only take care to boil freſh pickle for them when you find it change.

### *How to haſh a* HARE.

Take a hare, and waſh it well; then cut it into pieces about two inches long; ſplit the head and take out the brains; ſeaſon the hare with pepper, mace, ſalt, and nutmeg; then put it into a ſtew pan, and a pint of claret, a quart of gravy, ſhred half a gill of capers, and an anchovy; put it into a pan, with a bunch of ſweet herbs, and a whole onion; then let them ſtew on a fire till tender; you muſt cover it cloſe; when it is enough, put in a quarter of a pound of butter, dridge in a little flour and toſs it up until the butter be melted; ſo diſh it up with carved

carved ſippets, and ſtrew it over with green barberries; then ſerve it up to the table.

### *To jug a* HARE.

Wipe it clean, but do not waſh it; cut it into pieces as for a fricaſee; ſeaſon with ſalt, pepper, and onion ſhred ſmall; put it in a jug, and ſtop it cloſe, covering it with butter; ſet it in the oven; let it ſtew three hours; then diſſolve an anchovy in a little water; put it all in a ſtew pan; add a little claret, and thicken it up with half a pound of butter; ſo ſerve it.

### *To pot a* HARE.

Skin, and bone your hare; ſeaſon it high with pepper, ſalt, nutmeg, and a little mace; to a pound of hare, take a quarter of a pound of the fat lare of good clear bacon; ſo put it down in a mug, and put a little beef ſuet groſſly ſhred, and bake it two hours or more; then ſtrain the gravy from it, and put in ſaltpetre; beat it fine, and preſs it down in your pots.

### PUDDING *for a* ROAST HARE.

Take a quarter of a pound of beef ſuet ſhred ſmall, the inſide of a half-penny loaf grated, a bit of lemon ſkin ſhred ſmall, ſome onion

onion ſhred ſmall with parſley, thyme, and marjarom; ſeaſon it with pepper, ſalt, and nutmeg; then mix it up with one egg. The ſame will do for turkey, only add oiſters. The fat of bacon inſtead of ſuet will do for the hare.

## *To pot* WILD-FOWL.

Dreſs your wild-fowl clean, and ſeaſon them with ſalt, pepper of both kinds, and nutmeg; ſo put them in a pot with butter, and bake them; when enough, put them in your pots with butter clarified, and cover them with it.

## *To roaſt* PARTRIDGES.

Draw your partridges, and truſs them with their legs croſs the breaſts; run a ſkewer through them, and tie them to the ſpit; let them not be roaſted too dry; you may ſerve them with a ſauce in the diſh, made thus; take a little ſtrong broth, boil it with an onion, a little grated bread, ſalt, and whole pepper; when it is boiled enough, ſtrain it; add the juice of a lemon, and a piece of butter; or you may ſerve them with crumbs of bread browned before the fire; or with mutton gravy under them, and bread ſauce in a boat.

## *To roaſt* PHEASANTS.

Pick and draw them, lard them with fine bacon, and ſpit them with paper round them; when they are near enough, take off the paper that they may get a colour; diſh them up with a little gravy in the diſh.

## *To roaſt* SNIPES.

You may either draw them or not; but if you draw them, put an onion in each of them, run them on a ſkewer, and tie them to the ſpit; put a little wine in the dripping pan with an anchovy, ſalt, and pepper, a little grated bread, and a piece of butter; ſhake it together in a ſauce pan over the fire; diſh up the ſnipes, and pour the gravy on the diſh.

## *To roaſt* WOODCOCKS.

You may roaſt them with their guts in, or draw them if you like it better; baſte them with butter, and dridge them with crumbs of bread; then make buttered toaſt, and put under them in the dripping pan; ſerve them up on the toaſt with a little claret on the diſh.

## *To roaſt* LARKS.

Truſs them as you would do a partridge, but don't draw them; run them on a ſkewer, with a ſlice of bacon between each; baſte them with butter, and crumbs of bread; then ſerve them up with a ſauce of claret, and the juice of oranges, with a little good gravy, and a bit of butter.

# WINES.

## GOOSEBERRY WINE.

You may have thirty quarts of gooſeberries, and bruiſe them in a mortar; boil ten quarts of water, and when it is cold, put them together; let them ſtand twenty-four hours, ſtirring it often, and put in three pounds and a half of ſugar to every gallon of liquor; when you have picked from the ſeeds and ſkins, put to it three pints of brandy, and turn it up in a barrel, until it be full; take the white of an egg, a little flour, and brandy made in balls; put it to work, and let it ſtand ſix weeks; you muſt put in a quarter of an ounce of iſinglaſs, infuſed in a gill of white wine, after it has ſtood ſix weeks; then bottle

it with a piece of loaf ſugar in every bottle; ſo cork it well.

## GOOSEBERRY WINE *another Way.*

Gather the gooſeberries dry and ripe, bruiſe them; then put them in a veſſel, and to two quarts of berries put a quart of water boiled, but it muſt ſtand till cold before you put it in; let it ſtand twelve hours, draw it off, and to every gallon of liquor, put three pounds of powder ſugar, and put it in a caſk; fill it up as it works over; ſo bung it cloſe down, and draw it off in ſix weeks.

## GILLY-FLOWER WINE.

To every quart of picked gilly-flowers, and the white cut off, put in a quart of boiling water; let it ſtand twenty-four hours; then ſtrain it; to every quart of Rheniſh wine, put half pound of ſugar, and to ten quarts of liquor, put a quart of Rheniſh wine; tun it up into a barrel with a wide bung, then toaſt a ſlice of white bread, and ſpread it over with yeaſt; when it is done working, ſtop it cloſe, and keep it in the barrel a fortnight; then run it through a bag, bottle it off, and cork it well.

## BLACKBERRY WINE.

Bruiſe your fruit well, and to every gallon put two quarts of water, that is boiled and cooled

cooled again; let it ſtand twenty-four hours, then ſtrain it through a cloth, and wring the fruit hard; then to every two quarts of liquor put a pound and an half of ſugar; put it into a rundlet, which muſt ſtand unaltered; toaſt a piece of bread, and put it warm into it; put in a pint of good yeaſt; let it ſtand twelve hours, and ſtrain it through a flannel bag; put it into a rundlet, and bung it cloſe; if it be half an anchor, put in three pints of brandy.

## BALM WINE.

To nine gallons of water, put in thirteen pounds and a half of ſugar; boil it and ſkim it until one part be boiled in; ſet it to cool, and when it is cool put it in a barrel, and put to it four pounds of freſh green tops of balm, with the juice of four lemons, and the yellow rind of two of them; ſtop it up cloſe, and let it ſtand a fortnight; then bottle it, and mind to have a toaſt rolled in yeaſt.

## RAISIN WINE.

To a gallon of water, take four pounds of raiſins cut ſmall; boil your water, put it to your raiſins hot; let it ſtand fourteen days, then ſqueeze them out; to every gallon put in a pound of ſugar; the day after it is tunned up, boil ſome iſinglaſs in ſome of the liquor,

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till it be diſſolved; put it to the wine milk warm, cloſe up the caſk, let it ſtand three, four or five months before you bottle it.

## CURRANT WINE.

Take eleven quarts of water, boil it, and let it cool again; then take twenty pounds of ripe currants picked, ſix quarts of raſps well bruiſed; put them to the water blood warm, let them ſtand twenty-four hours, ſtirring them often, and run the liquor through a hair ſieve; wring them out very hard, and put to the liquor fourteen pounds of powder ſugar; then tun it up into a clean caſk, with two quarts of brandy; let your veſſel be full, and it will work out your droſs; when it has done working, put in a quarter of an ounce of iſinglaſs; ſtop it up cloſe, ſaving the ſpiddick hole; you may let it ſtand a month or five weeks; ſo bottle it, and put in a piece of loaf ſugar in every bottle; ſo cork it well. If you cannot get raſps, you muſt do it with currants anſwerable.

## *To make Half an Anchor of* CURRANT WINE.

Take twenty-four pounds of currants, and ſix pounds of raſps; ſtrap your currants, and bruiſe them well with your hand; take eleven quarts of water, boil it, and let it ſtand till it cool; then put it upon your currants, and let

let it ſtand twenty four hours; then ſqueeze the currants well out; put to it a ſtone of lump ſugar, two quarts of brandy, two pennyworth of iſinglaſs, infuſed in a gill of white wine; then put it into the caſk, and let it ſtand four months; bottle it off, and put a little ſugar into every bottle.

## *To make* BIRCH WINE.

Take ten gallons of birch ſap, and ſtrain it; take twenty-four pounds of lump ſugar, boil it well together, and ſkim it; take eight nutmegs, half a quarter of an ounce of mace, and half a quarter of an ounce of cloves; put them in before you take them off the fire; when boiled, put it in a tub to cool; take eight lemons, pare the rinds off, and ſqueeze and ſtrain them, take four pounds of ſugar and put amongſt it; boil it up, and ſet it to cool; ſtrain them into the tub, putting in the lemon parings; when it is milk warm, take a pint of yeaſt, ſpread it on a toaſted biſcuit on both ſides; pour your ſyrup, put it in your tub, and cover it up to work; ſet it a little off the fire, and let it ſtand ten days; put in a bottle of brandy, and ſix gills of rheniſh wine; then ſtir it well together, and ſtrain it into the caſk; take three pennyworth of iſinglaſs, and diſſolve it in another pint of Rheniſh wine; when your wine is done working, put it in a caſk, and bung it cloſe up.

*Another*

## *Another* BIRCH WINE.

To every gallon of liquor, put one pound of powder ſugar; boil them for an hour, ſkimming it very well; when cold again, put three or four ſpoonfuls of yeaſt; when it begins to work, cut ſix oranges in pieces, a pound and an half of raiſins, and a quarter of an ounce of coarſe ginger; tun it all together, and let it ſtand eight weeks.

## GINGER WINE.

Take a pound of powder ſugar, eighteen quarts of water, and five whites of eggs; ſtir them all together cold; then ſet it on the fire, ſtir it ſometimes until it be nigh boiling, and when the ſkim is quite riſen, take it quite off; then put in an ounce and an half of white ginger; cut it into little pieces, let it boil, ſkimming it very well for more than half an hour; then put it into a clean mug, until it cool; then put in the yellow rind of ſeven lemons, make the juice of it all into a ſyrup, and put it in; ſpread a biſcuit over with yeaſt, and put it in to work two days; tun it up into an half anchor, with three pints of brandy; when it has done working, put in half an ounce of iſinglaſs, infuſed in a gill of white wine; let it ſtand two months; then run it through a bag, bottle it, and put

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a piece of ſugar in every bottle; ſo cork it well; if it be for preſent uſe, ten pounds of ſugar will make it.

## CHERRY WINE.

Take thirty pounds of cherries without ſtalks; bruiſe them, and put them into ten quarts of water; let them ſtand twenty-four hours, and ſtrain them through a hair ſtrainer; then add ten pounds of ſugar, ſtir it until it be melted; then cork it up cloſe for two months, and bottle it off, with ſugar.

## ELDER WINE.

Set your berries on to boil in an earthen pot, amongſt a large pan of water; be ſure no water get into the mug, until the juice run from them; to every gallon of water put in three pints of juice, and three pounds of powder ſugar; mix it all together, boil it for half an hour, and ſkim it very well; when it is cool, work it with a toaſt of bread, and ſome good new yeaſt; let it work a day; then tun it; and to half an anchor put in the juice of lemons, and a quart of brandy, and let it ſtand ſix weeks.

## COWSLIP WINE.

Nine quarts of water, and ſtir in ſix pounds of ſugar, and the whites of three eggs; let

it boil three quarters of an hour, ſkimming it all the time; when almoſt cold, put in three pounds of cowſlips, ſtirring them till cold; then put in a gill of yeaſt, the yellow rind of lemons; let it work two days and nights; ſo drain the flowers out very hard, and run the liquor through a ſieve; then caſk it, and add the juice of the lemons, three gills of brandy, and half an ounce of iſinglaſs; ſo bung it down; and bottle it in a month.

## NORFOLK PUNCH.

Take ſix lemons, and as many oranges; pare them very thin; put them to ſteep in one gallon of brandy cloſe ſtopped, for twenty-four hours; then take twelve pints of water, and put in three pounds and an half of ſuper-fine ſugar; clarify it with the whites of three eggs, let it boil a quarter of an hour; then pour it out and let it cool; ſtrain the parings out of the brandy, and put in the juice of three dozen and an half of lemons, more or leſs according to your palate; let the juice be twice ſtrained through different ſtrong napkins; then put it into a veſſel fit for all the quantity; you may cloſe ſtop it for ſix weeks; then draw it off into pint bottles.

## *To make* WHITE MEAD.

Take three gallons of water, and put to it a quart of honey, and a pound of ſugar; ſet

ſet it on the fire, and let it boil three quarters of an hour, ſkimming it very well until it be clean; then put to it half a pound of raiſins ſtoned, the peel of two lemons, two nutmegs, a little ginger, a little tops of roſemary, three or four bay leaves; let it boil together a little while; then take it off, and when it is almoſt cold, put to it the juice of two or three lemons, and a ſpoonful of yeaſt; the next day ſtop it cloſe for a fortnight; then bottle it, putting a piece of loaf ſugar in every bottle.

## *To make* WHITE HERMITAGE.

Take four quarts of brandy or rum, and put into it the rind of eighteen lemons, if ſmall twenty; let them ſteep eight hours in a ſtone jug cloſe ſtopped with a cork; then pour it into a large earthen pan, and put to it five quarts of ſpring water, and two pounds of good ſugar; cut the lemons, and ſcoop out the inſide into a pan, and mix all together with a ſpoon; then take two quarts of ſweet milk, make it ſcalding hot, but not to boil, pour it into a pan with the reſt, which will make it curdle; grate in two whole nutmegs; cover it with a clean cloth, and let it ſtand an hour; having prepared a jelly bag, pour it in, and take care it is not joſtled; it will run thick at firſt; you muſt put it gently back, and ſo repeat it till it runs fine, taking

care not to break the cream that ſticks to the ſides: bottle it in very dry bottles, and it will keep good twenty years; mind ſet it in a cool place.

## LEMON *or* ORANGE BRANDY.

Take ſix oranges or lemons, pare them into two quarts of brandy; then boil a pint of water, and a pound of fine ſugar; ſkim it clean; then boil a pint of milk, put it to it, tie it cloſe down for three days; then filter it through paper into bottles.

## *To make the* POWER *of* LEMON.

Take a hundred lemons, and ſqueeze out the juice; ſet it in a wide flat ſilver baſon over the fire till half be boiled away, ſtirring frequently; then take what remains, which will be a thick ſyrup, and ſet it in the ſame veſſel over boiling water; let it evaporate ſo long, till when cold, it leaves to be fluid; keep it in a broad mouth phial, and the leaſt quantity will do the buſineſs of freſh lemons, if the phial be carefully ſtopt. The power of any fruit may be preſerved the ſame way.

## ORGEAT.

Take a pound of ſweet almonds, and an ounce of bitter almonds, two ounces of melon, and

and two ounces of cucumber ſeeds; blanch your almonds, and beat them very fine in a mortar; in beating them, put in ſometimes a a ſpoonful of orange flower water; then put five quarts of ſpring water, lemon-peal, and ſugar to your taſte, leſs than half a pound will do; ſtir it well together, and let it lie in ſteep two or three hours; add to the reſt a pint of milk; then ſtrain it through a fine ſieve, and put it in a cool place.

## *To make* VINEGAR.

Take five gallons of water, and ſix pounds of coarſe ſugar; ſet it over the fire, till it is ready to boil; then put it in an open veſſel; when it is almoſt cold, put to it a toaſt dipt in yeaſt; let it ſtand two days to work, put it in a barrel, and let it ſtand in the ſun till it is ſour; ſo keep it for uſe.

## GOOSEBERRY VINEGAR.

To every gallon of water, take ſix pounds of ripe gooſeberries; bruiſe them, and pour the water on boiling hot; cover it cloſe, and ſet it in a warm place to ferment till all the berries come to the top; then draw it off; to every gallon add a pound and a half of ſugar; then tun it into a caſk, ſet it in a warm place, and in ſix months it will be fit for uſe.

RAISIN

## RAISIN VINEGAR.

Take one handful of alecoaſt, one of ſallendine, and one of ſorrel, ten pounds of Malaga raiſins; put theſe into twenty quarts of water, and let it ſtand in the barrel three months in the ſun, only a piece of linen cloth over it.

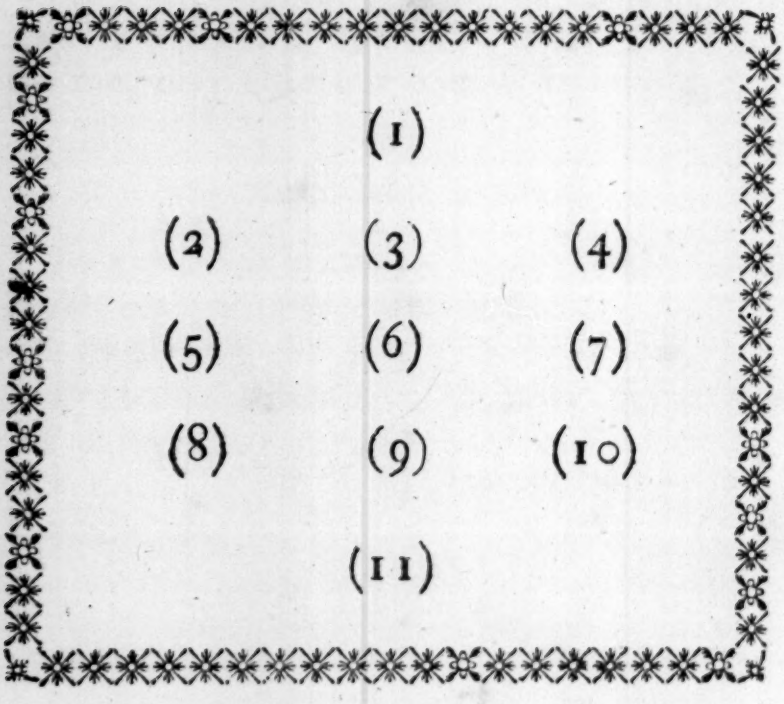
## *To make* BITTERS.

To a quart of brandy, the pairings of eight Seville oranges, one ounce and a half of Gentian root ſliced, ſix pennyworth of cochineal finely powdered, and ſix pennyworth of ſaffron, put all together; let them ſtand fourteen days; then decant it off, pour more brandy on for common uſe.

# BILLS of FARE.

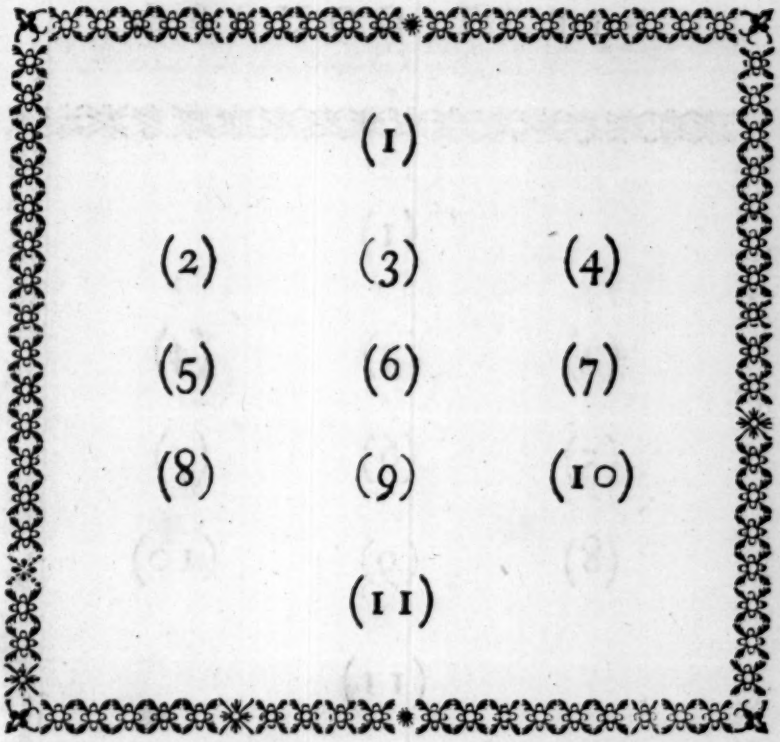
## *JANUARY.*

### FIRST COURSE.




1. Gravy Soup removed with Turbit.
2. Boiled Chickens.
3. Fiſh Sauce.
4. Smelts fried.
5. Broccola.
6. Mince Pye.
7. Aſparagus.
8. Little Curd Pudding.
9. Plain Butter.
10. Rabbits and Onions.
11. Peas Soup removed with roaſt Ham.

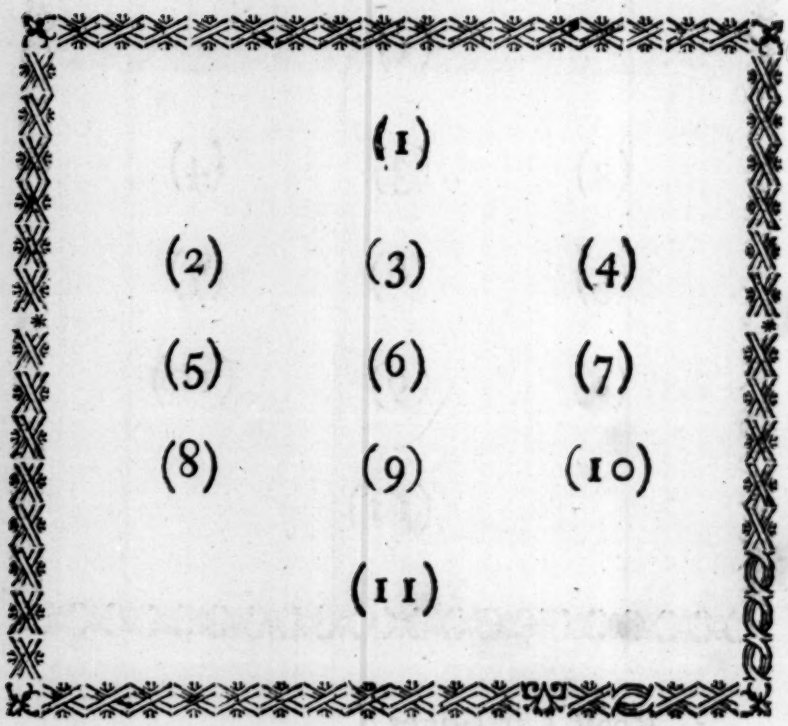
## SECOND COURSE.




1. Roaſt Partridges.
2. Sweetbreads.
3. Tartlets.
4. Oiſter Loaves.
5. Pickled Pigeons.
6. Trifle.
7. Brawn.
8. Ramequens.
9. Cheeſe Cakes.
10. Sauſages.
11. Wild Ducks roaſted.

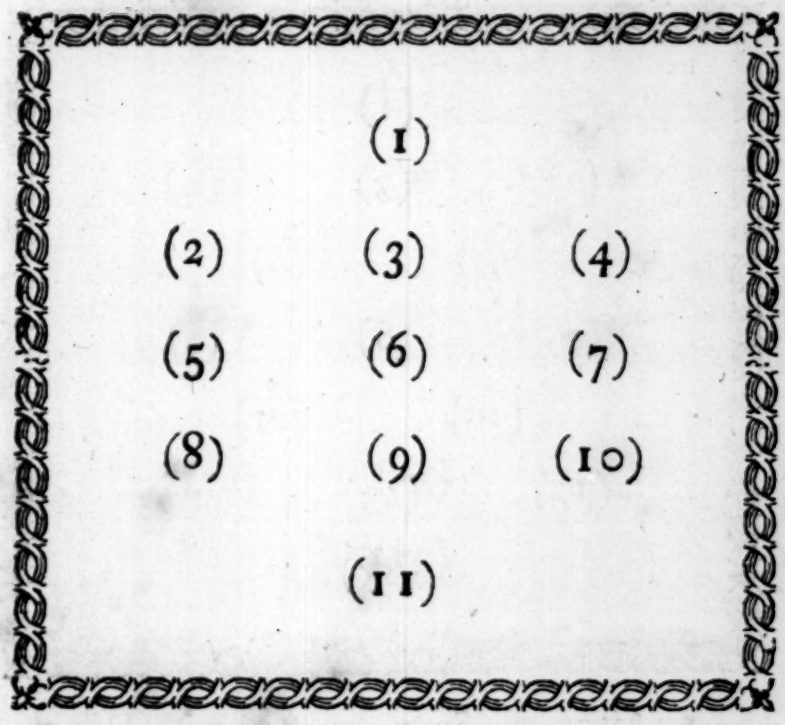
# *FEBRUARY.*

## FIRST COURSE.




1. Salmon.
2. Chickens.
3. Lobſter Sauce.
4. Petty Patties.
5. Cucumber.
6. White Soup.
7. Sallad.
8. Orange Pudding.
9. Wine Sauce.
10. Tongue.
11. Quarter of Lamb roaſted.

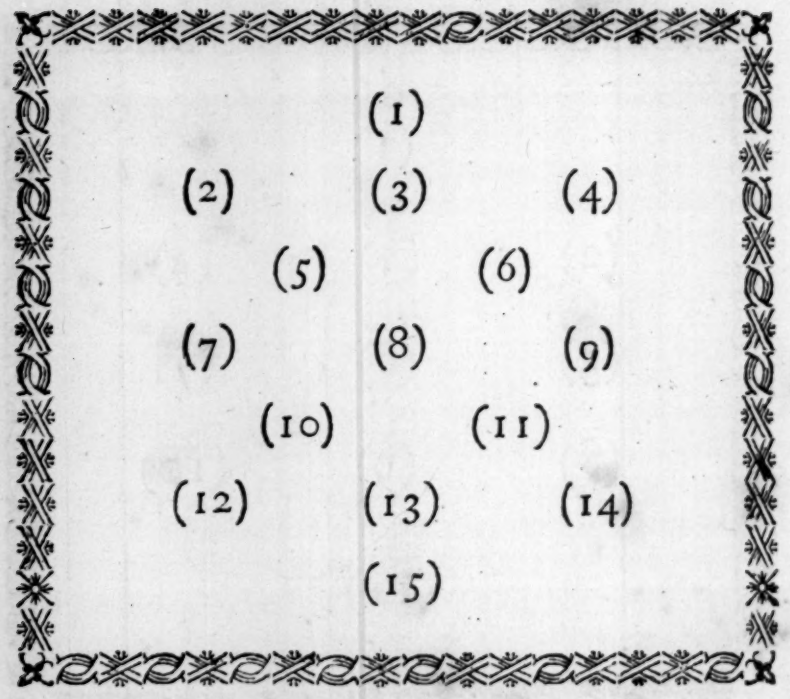
## SECOND COURSE.




1. Pheaſants roaſted.
2. Aſparagus.
3. Green preſerves.
4. Collard Beef.
5. Jelly.
6. Tart.
7. Flummery.
8. Smelts marinated.
9. Preſerved Orange.
10. Stewed Spinage and fried Bread.
11. Partridges roaſted.

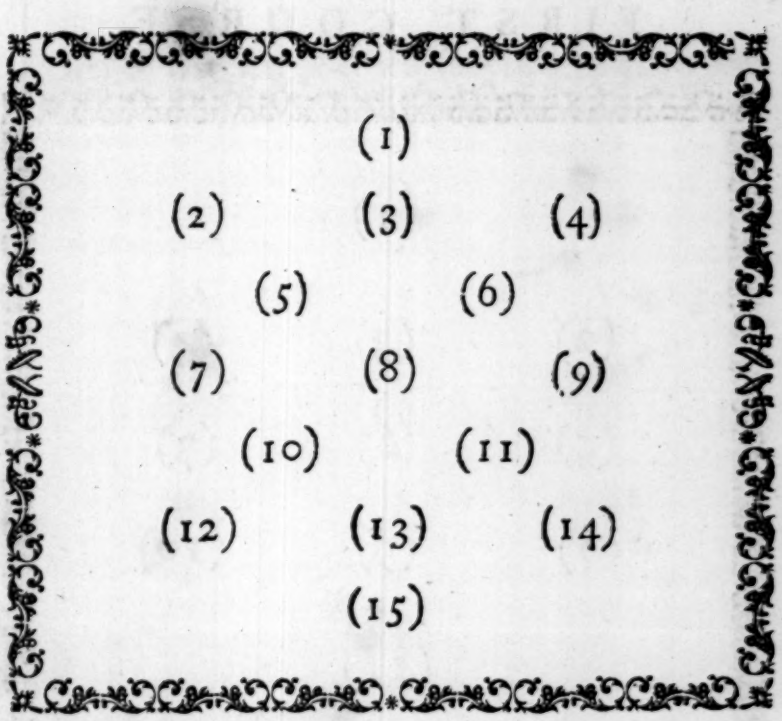
# *M A R C H.*

## FIRST COURSE.




1. Aſparagus Soup removed with Fiſh.
2. Pork Stakes.
3. Young Greens.
4. Leg of Lamb.
5. Fiſh Sauce.
6. Green Sauce.
7. A Tanſy turned out.
8. Pigeon Pye.
9. Stewed Cucumbers.
10. Wine Sauce.
11. Plain Butter.
12. Boiled Ducks with Onions.
13. Celery.
14. Veal Olives.
15. Roaſt Beef.

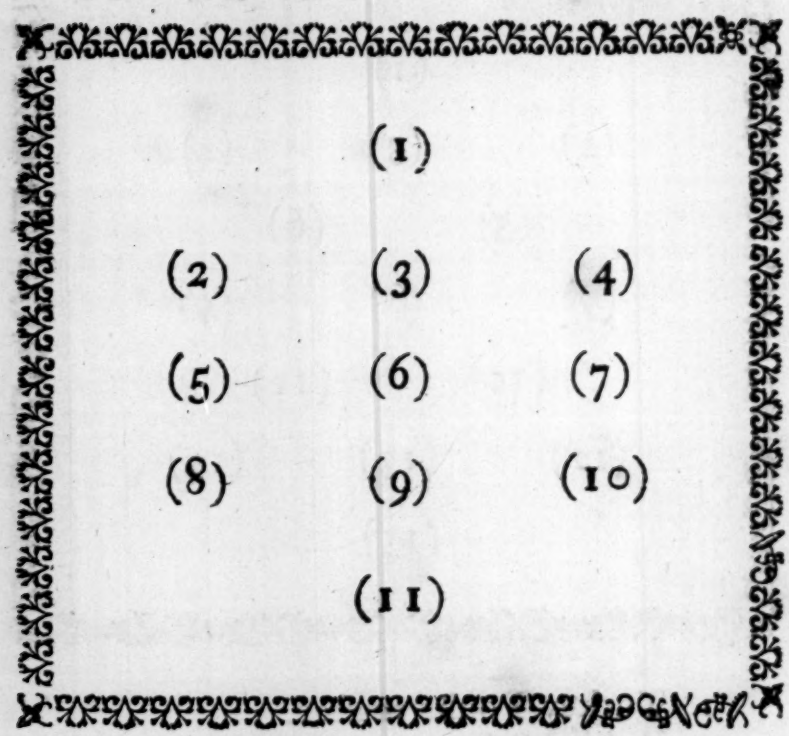
## SECOND COURSE.




1. Turkey Poults roaſted.
2. Pickled Salmon.
3. Cuſtards.
4. Maccaroni.
5. Sweetmeat Baſkits.
6. Preſerved Melon.
7. Omelet.
8. Jelly.
9. Lamb Fry.
10. Preſerved Orange.
11. Crowcrant.
12. Cheeſe Patties.
13. French Flumery.
14. Sturgeon.
15. Sweetbreads.

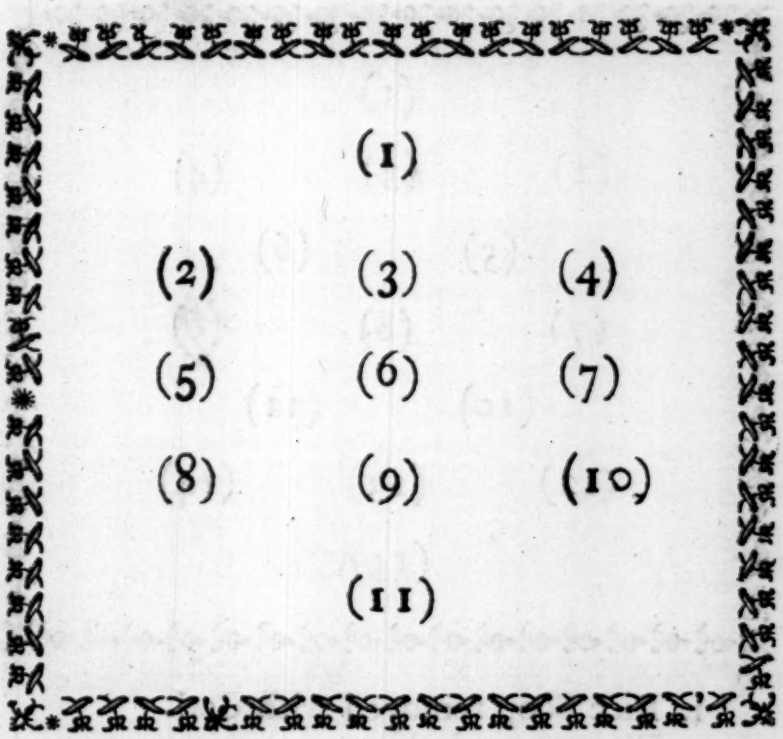
# *APRIL.*

## FIRST COURSE.




1. White Soup removed with Fiſh.
2. Griled Fowl.
3. Aſparagus.
4. Tanſy Pudding.
5. Plain Butter.
6. Tongue boiled.
7. Wine Sauce.
8. Mutton Pye.
9. Greens.
10. Stewed Pigeons.
11. Loin of Veal roaſted.

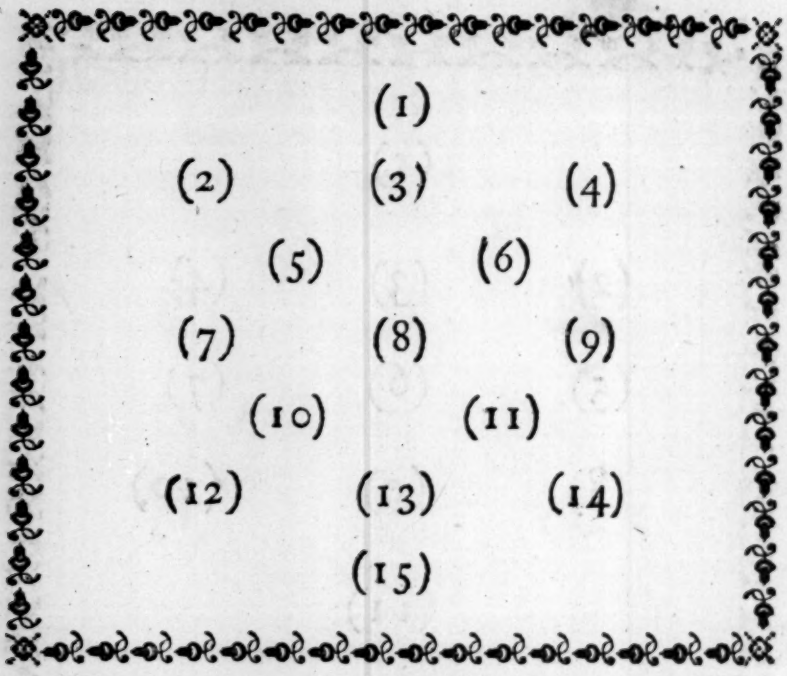
## SECOND COURSE.




1. Sweetbreads roaſted.
2. Raſpberry Puffs.
3. Shrimps.
4. Chickens in Jelly.
5. Stewed Celery.
6. Cream Curds in a Mold.
7. Spinage and Eggs.
8. Potted Veal.
9. Marinated Smelts.
10. Sweet Patties.
11. A Leveret roaſted.

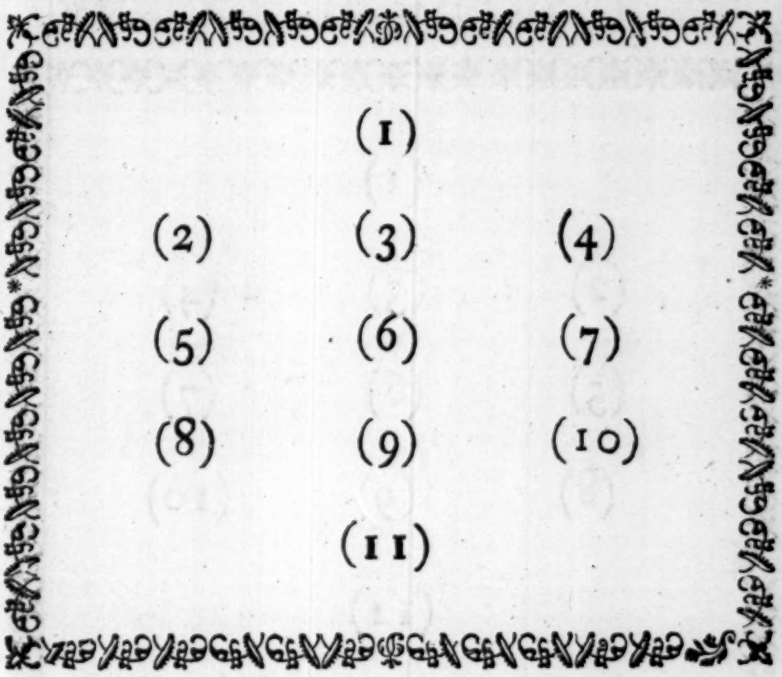
# *M A Y.*

## FIRST COURSE.




1. Rice Soop removed with Cod.
2. Pigeons roaſted.
3. Greens.
4. Breaſt of Mutton ſtewed.
5. Gravy.
6. Fiſh Sauce.
7. Sallad.
8. Calves Feet Pudding.
9. Cucumbers and Onions.
10. Plain Butter.
11. Wine Sauce.
12. Hogs Feet and Ears.
13. Potatoes.
14. Veal Olives.
15. Gravy Soop removed with roaſt Beef.

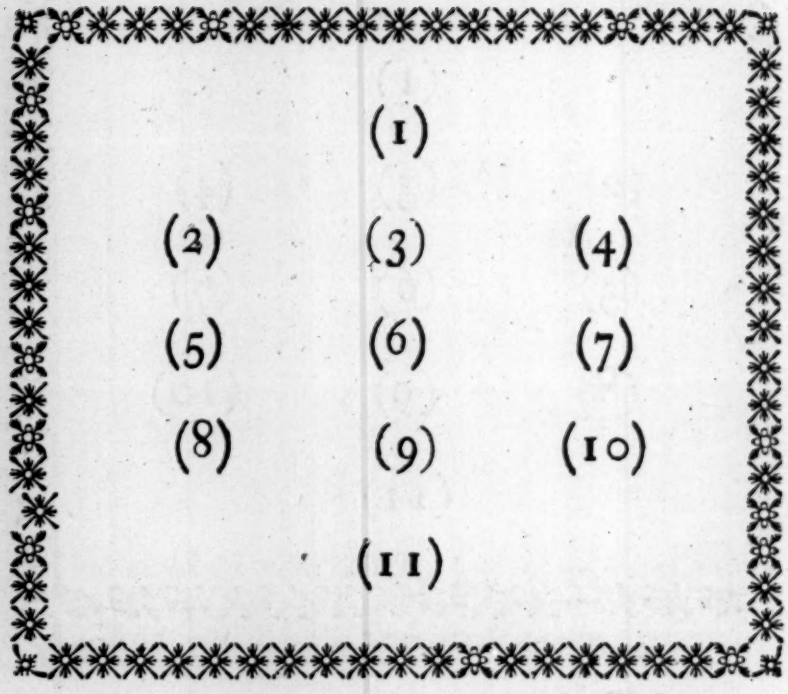
## SECOND COURSE.




1. A Turkey.
2. Ragoo Colliflower.
3. Fairy Butter.
4. Collar'd Eels.
5. Water Fritters.
6. Flumery.
7. Cuſtards.
8. Potted Trout.
9. Filbut Cream.
10. Stewed Peas.
11. Ducks roaſted.

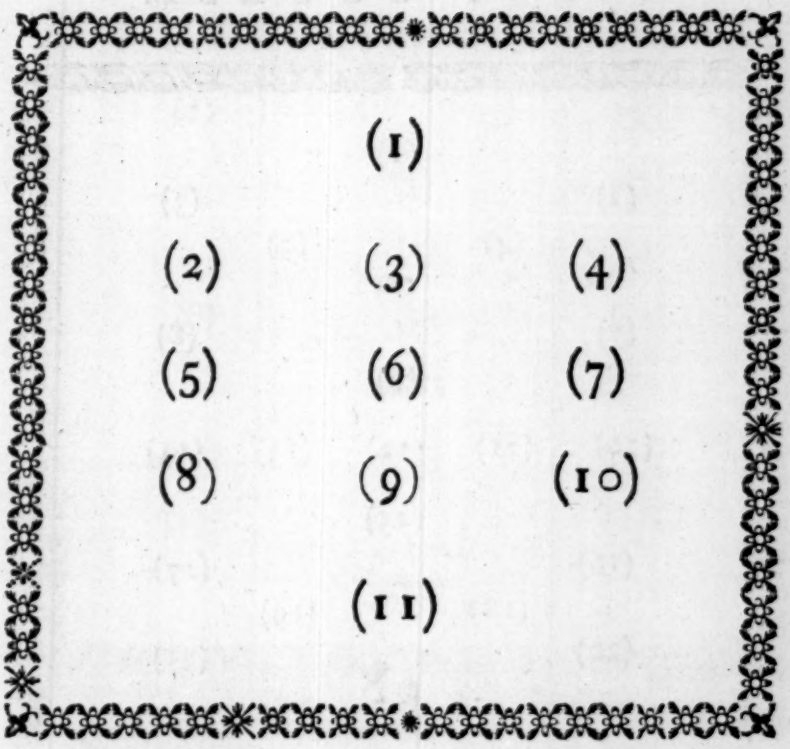
# *J U N E.*

## FIRST COURSE.




1. Green Peas Soup removed with Carp.
2. Pearl Barley Pudding.
3. Fiſh Sauce.
4. Boiled Chickens.
5. Potatoes.
6. Small Ham.
7. Collyflower.
8. Lamb's Head.
9. Melted Butter.
10. French Pye.
11. Saddle of Mutton roaſted.

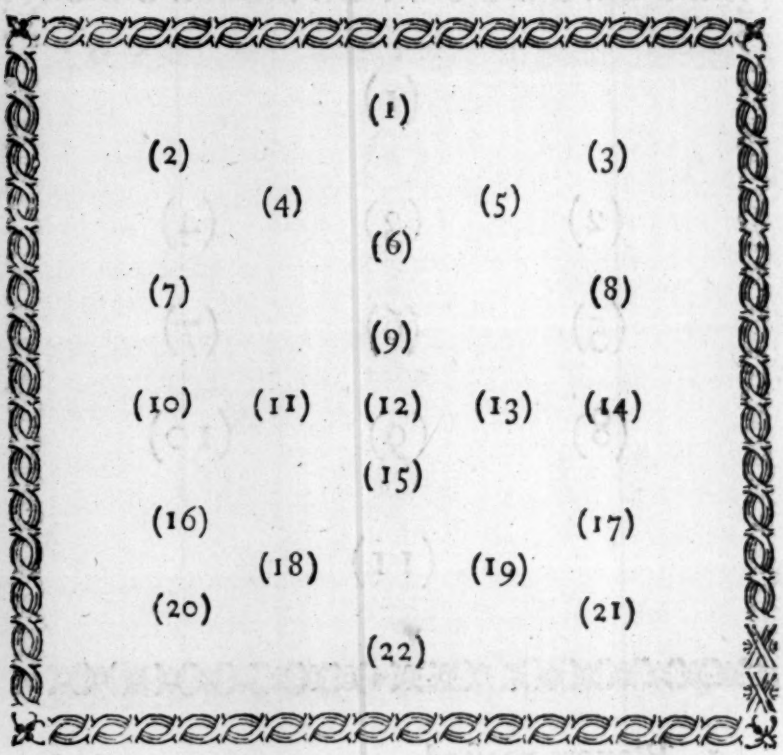
## SECOND COURSE.




1. Plovers roaſted.
2. Green Peas.
3. Grated Tongue.
4. Stew'd Lobſters.
5. Jelly.
6. Tart.
7. Flumery.
8. Fried Smelts.
9. Collar'd Veal.
10. Artichoke Bottoms.
11. Ducks roaſted.

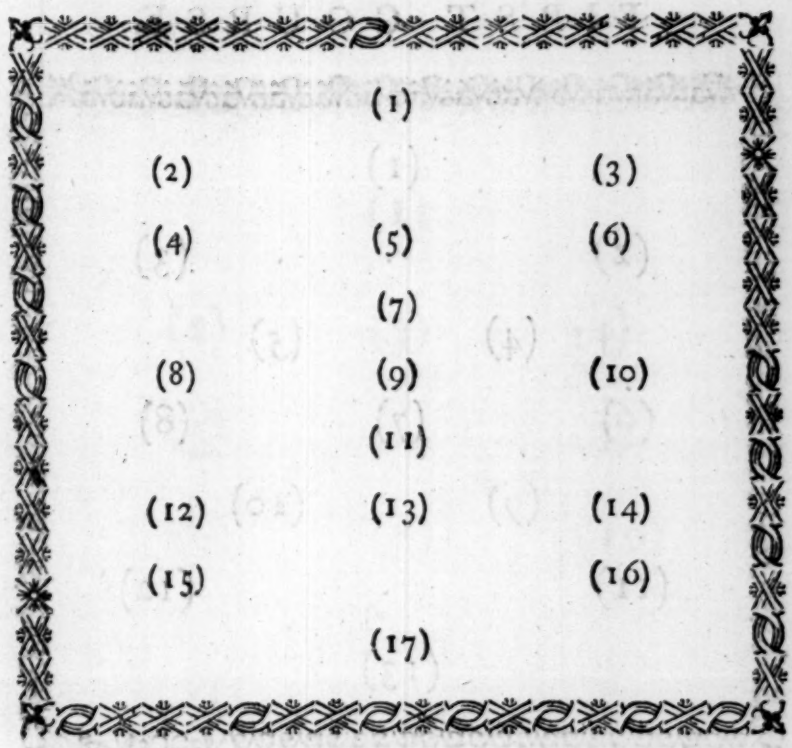
# JULY.

## FIRST COURSE.




1. White Soop removed with Gilts.
2. Roaſt Pig.
3. White Collops.
4. Lobſter Sauce.
5. Wine in a Boat.
6. Tanſy Pudding.
7. Fricaſee Tripe.
8. Sheeps Rumps in Rice.
9. Kidney Beans and Colly-flower.
10. Loin of Mutton ſtewed
11. Currants.
12. Boiled Turkey with Oiſter Sauce.
13. Melted Butter.
14. Beef Stakes in Claret.
15. Peas and Potatoes
16. Pigeons ragoo'd.
17. Hogs Feet and Ears.
18. Gravy.
19. Veniſon Sauce.
20. Calves Tongues boiled
21. Breaſt of Veal ragoo'd.
22. Green Peas Soop removed with Veniſon.

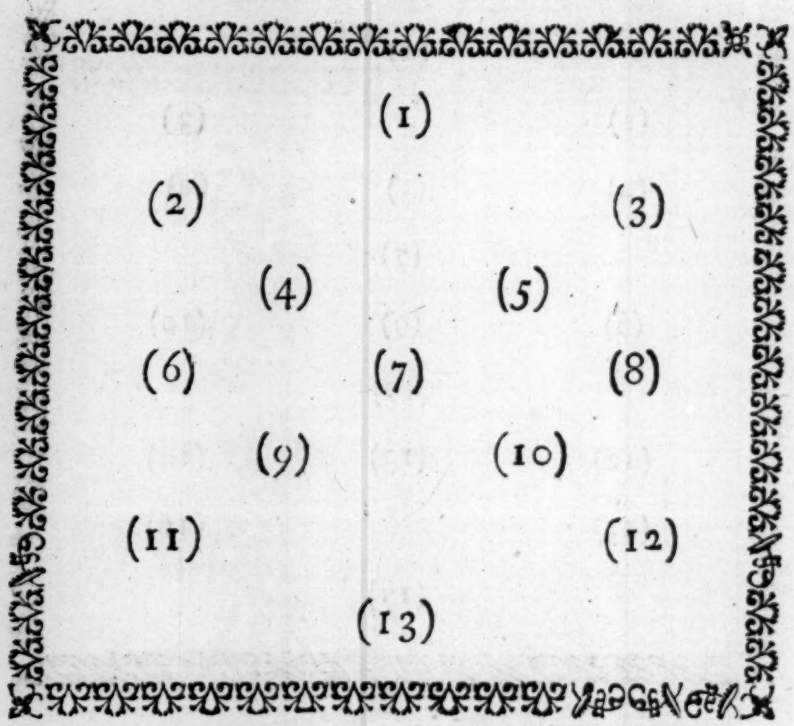
## SECOND COURSE.




1. Turkey Poults roaſted.
2. Stewed Peas and Lettice.
3. Maccaroni.
4. Tartlets.
5. Flumery.
6. Trifles.
7. Sturgeon.
8. Plover.
9. Cream Curds with Spun Sugar.
10. Wheat Ears roaſted.
11. Potted Lobſter.
12. Cuſtards.
13. Jelly in Shapes.
14. Cheeſe Cakes.
15. Ommilet.
16. Ragooed Muſhrooms.
17. Laverets roaſted.

# *AUGUST.*

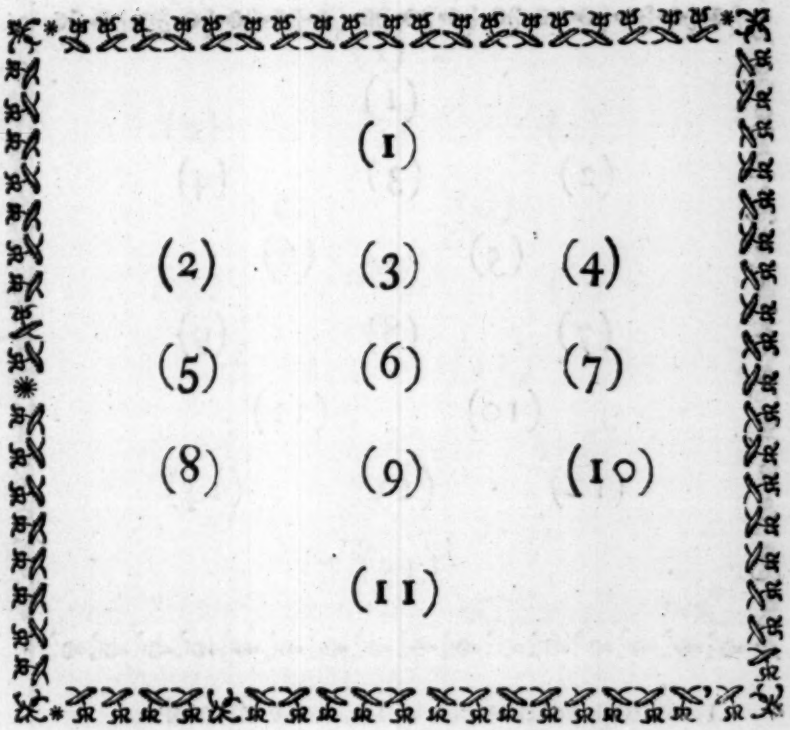
## FIRST COURSE.




1. Vermicelli Soup removed with roaſt Pike.
2. Beans and Bacon.
3. Potatoe Pudding.
4. Fiſh Sauce.
5. Plain Butter.
6. Frangus of Veal.
7. Savoury Patties.
8. Neck of Mutton on ſtewed Cucumbers.
9. Gravy.
10. Bread Sauce.
11. Rabbits and Onions.
12. Ragooed Collyflower.
13. Turnip Soup removed with Beef.

☞ Greens and Sallad on a Side Table.

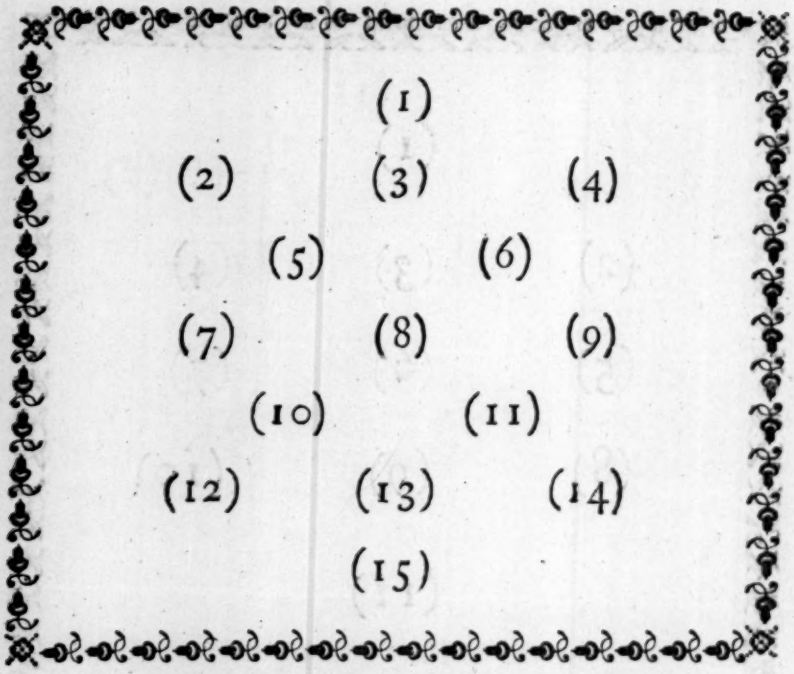
## SECOND COURSE.




1. Pheaſants roaſted.
2. Jelly.
3. Green Codlings.
4. Almond Turt.
5. Potted Cheeſe.
6. Crowcrant.
7. Collar'd Eels.
8. Cheeſe Cakes.
9. Black Caps.
10. Flumery.
11. Green Gooſe roaſted.

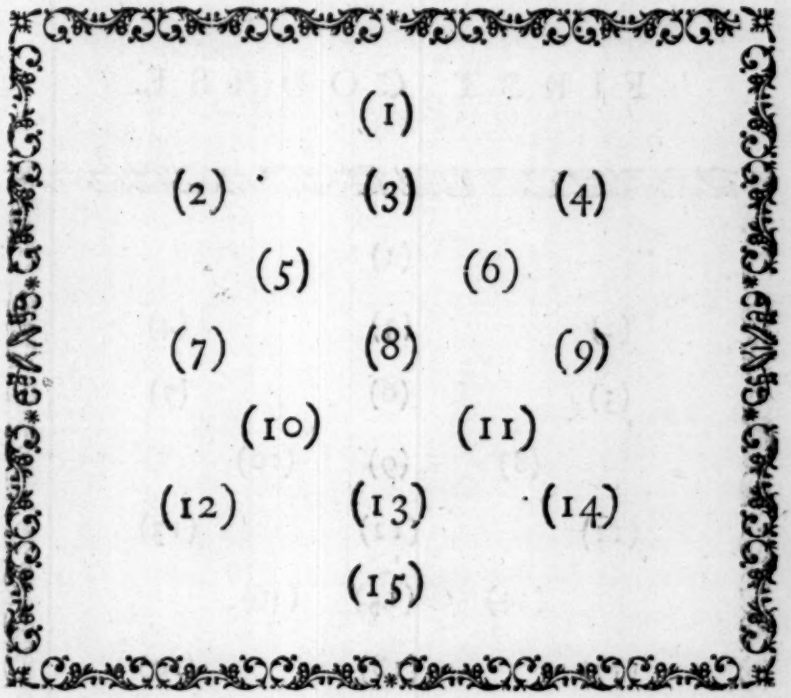
## *SEPTEMBER.*

### FIRST COURSE.




1. Soop removed with ſtewed Soles.
2. Sheeps Rumps in Rice.
3. Turnips and Carrots.
4. Boiled Chickens.
5. Wine.
6. Parſley Sauce.
7. Marrow Pudding.
8. Tongue Boiled.
9. Raiſed Beef Stake Pye.
10. Plain Butter.
11. Gravy.
12. Fricaſee'd Rabbit.
13. Peas and Potatoes.
14. Stewed Pigeons.
15. Hanch of Veniſon roaſted.

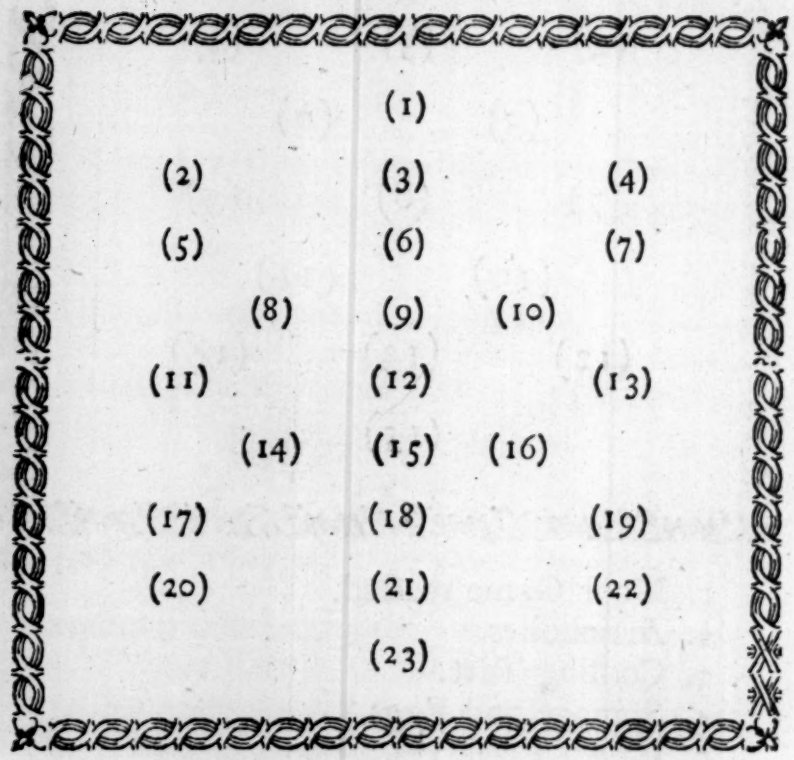
## SECOND COURSE.




1. Moor Game roaſted.
2. Artichokes.
3. Codling Tart.
4. Spinage and Eggs.
5. Green Preſerves.
6. Almonds and dried Cherries.
7. Pickl'd Pigeons.
8. Fruit in Jelly.
9. Collar'd Pig.
10. Dried Sweetmeats.
11. Oranges preſerv'd.
12. Maccaroni.
13. Raſp Cream.
14. Ragoo'd Collyflowers.
15. Teals roaſted.

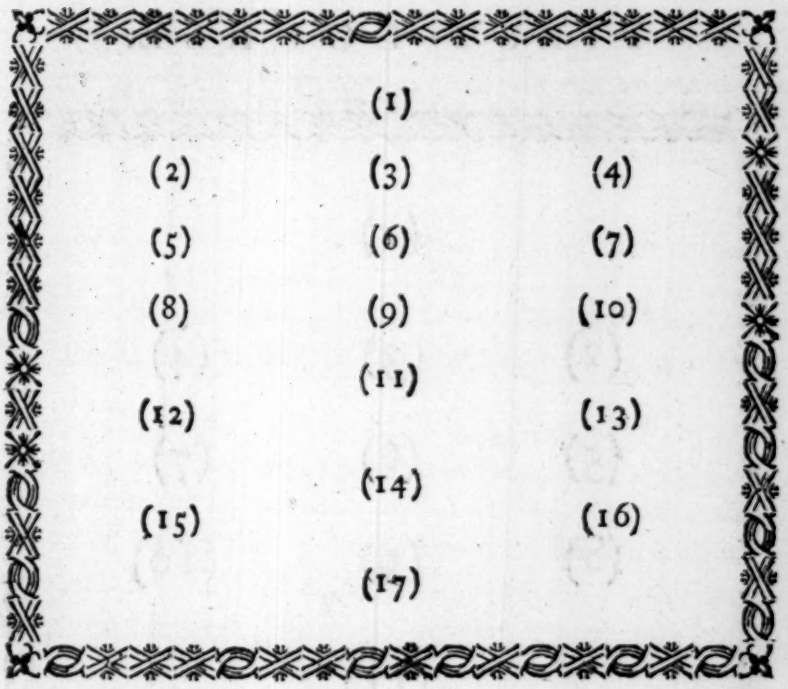
# *OCTOBER.*

## FIRST COURSE.




1. White Soop removed with Carp, the Fiſh removed with a roaſt Pig.
2. Rabbits and Onions.
3. Anchovy Sauce.
4. Beef Stakes ſtuffed.
5. Stewed Soles.
6. Fricaſee'd Chickens.
7. Sweetbreads roaſted.
8. Melted Butter.
9. Greens.
10. Currants.
11. Partridge Pye.
12. Calf's Head in Surpriſe.
13. Angelica Pudding.
14. Gravy.
15. Collyflower.
16. Wine Sauce.
17. Pork Stakes.
18. Mutton Herrico.
19. Fried Smelts.
20. Tongue and Udder roaſted.
21. Veniſon Sauce.
22. Frugum Dows of Veal.
23. CelerySoop removedwith a Hanch of Veniſon.

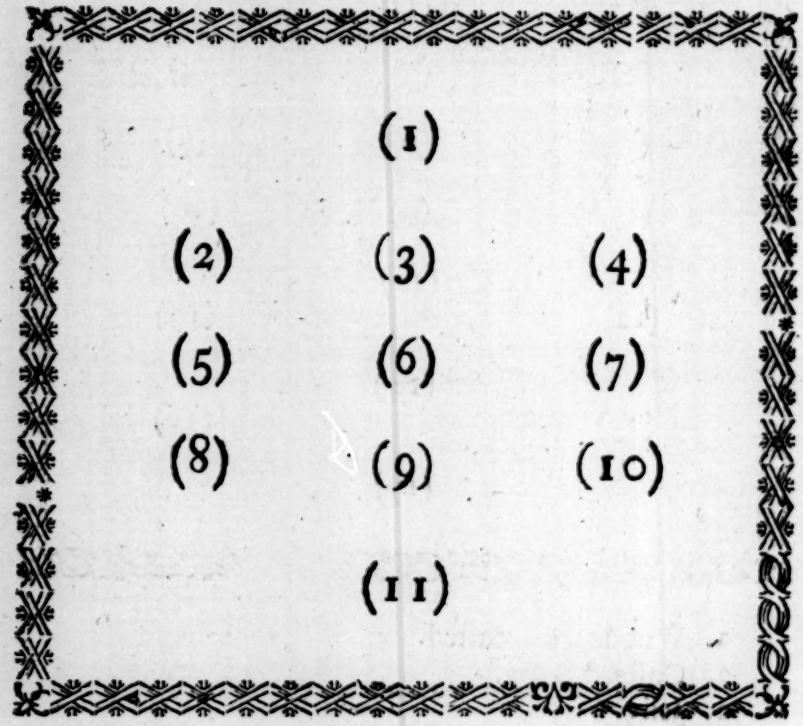
# SECOND COURSE.




1. Woodcocks roaſted.
2. Cuſtard Soop.
3. Jelly.
4. Sweet Patties.
5. Artichokes fried.
6. Potted Cheeſe.
7. Maccaroni.
8. Snipes roaſted.
9. Crowcrant Spun Sugar.
10. Larks roaſted.
11. Sturgeon.
12. Omelet.
13. Ragoo'd Collyflower.
14. Flumery.
15. Cheeſe Cakes.
16. Triffle.
17. Teels roaſted.

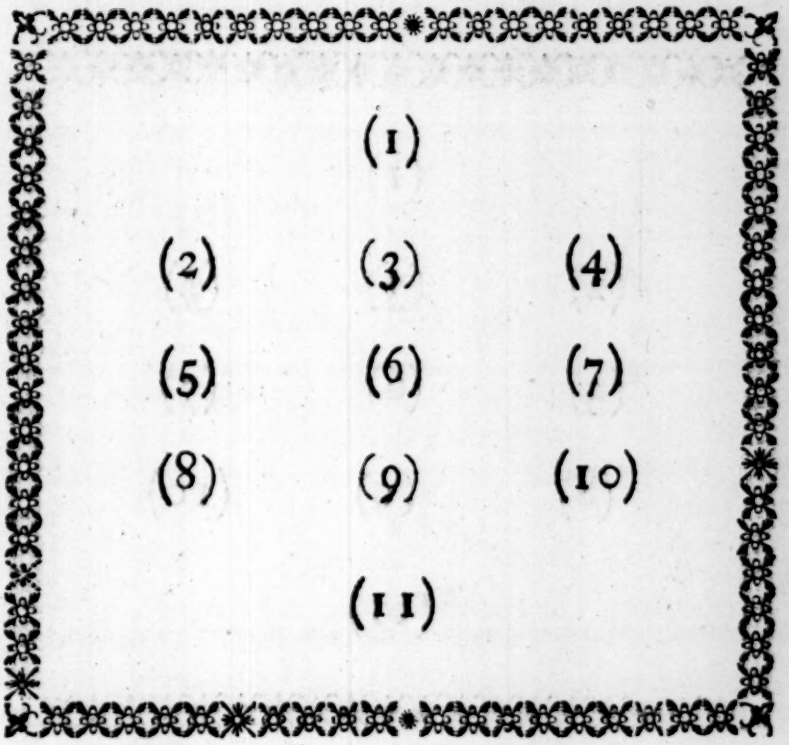
# *NOVEMBER.*

## FIRST COURSE.




1. Soup removed with Turbit.
2. Quarter of Lamb roaſted.
3. Sallad.
4. Mock Turtle.
5. Tongue boiled.
6. Lark Pye.
7. Chickens boiled.
8. Fricaſee of Rabbits.
9. Beat Root and Onions.
10. Mutton Herrico.
11. Roaſt Beef.

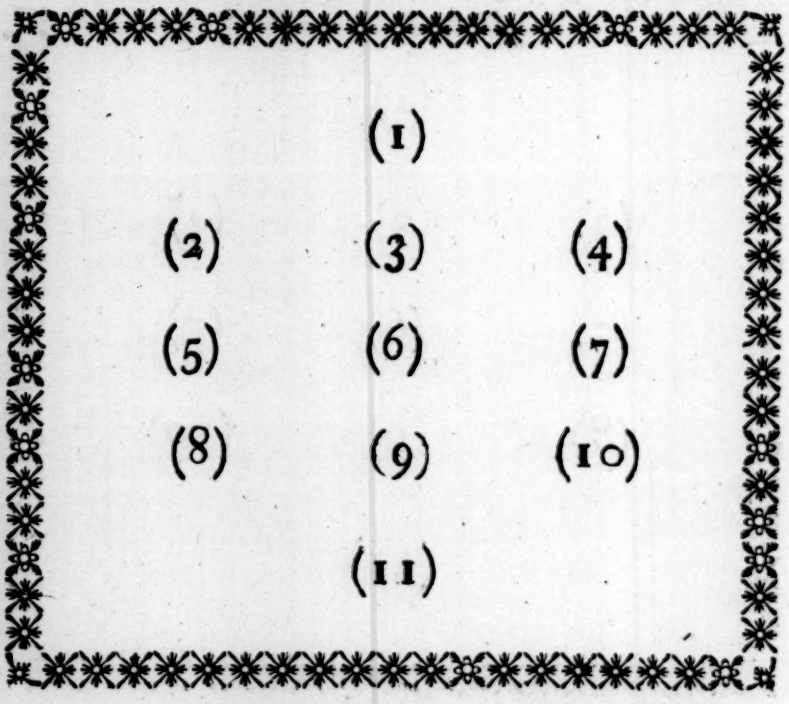
## SECOND COURSE.




1. Moor Game roaſted.
2. Pirch in Jelly.
3. Cuſtards.
4. Veal Olives
5. Preſerves.
6. Open Tart.
7. Preſerves.
8. Ox Pullits collar'd.
9. Cream Curds.
10. Potted Lobſters.
11. Turkey roaſted.

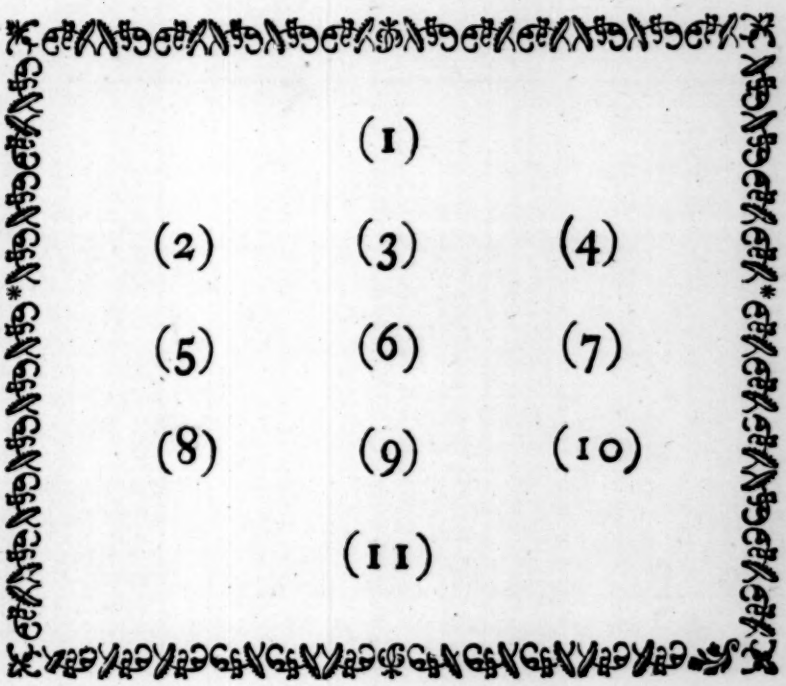
# *DECEMBER.*

## FIRST COURSE.




1. White Soup removed with Fiſh.
2. Boiled Neck of Veal and Onions.
3. Melted Butter.
4. Pigeons in Blankets.
5. Potatoe Loaves.
6. Plumb Pudding.
7. Broccola.
8. Ragoo'd Duck.
9. Mint Sauce.
10. Swines Cheek.
11. Peas Soup removed with a Leg of Mutton roaſted.

# SECOND COURSE.




1. Partridges roaſted.
2. Collar'd Beef.
3. Jelly.
4. Mince Pies.
5. Stew'd Pears.
6. Ice Cream.
7. Pippins in Syrup.
8. Oiſter Loaves.
9. Yellow Flumery.
10. Potted Hare.
11. Ducks roaſted.

BRITISH MUSEUM
18 70
MAR

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